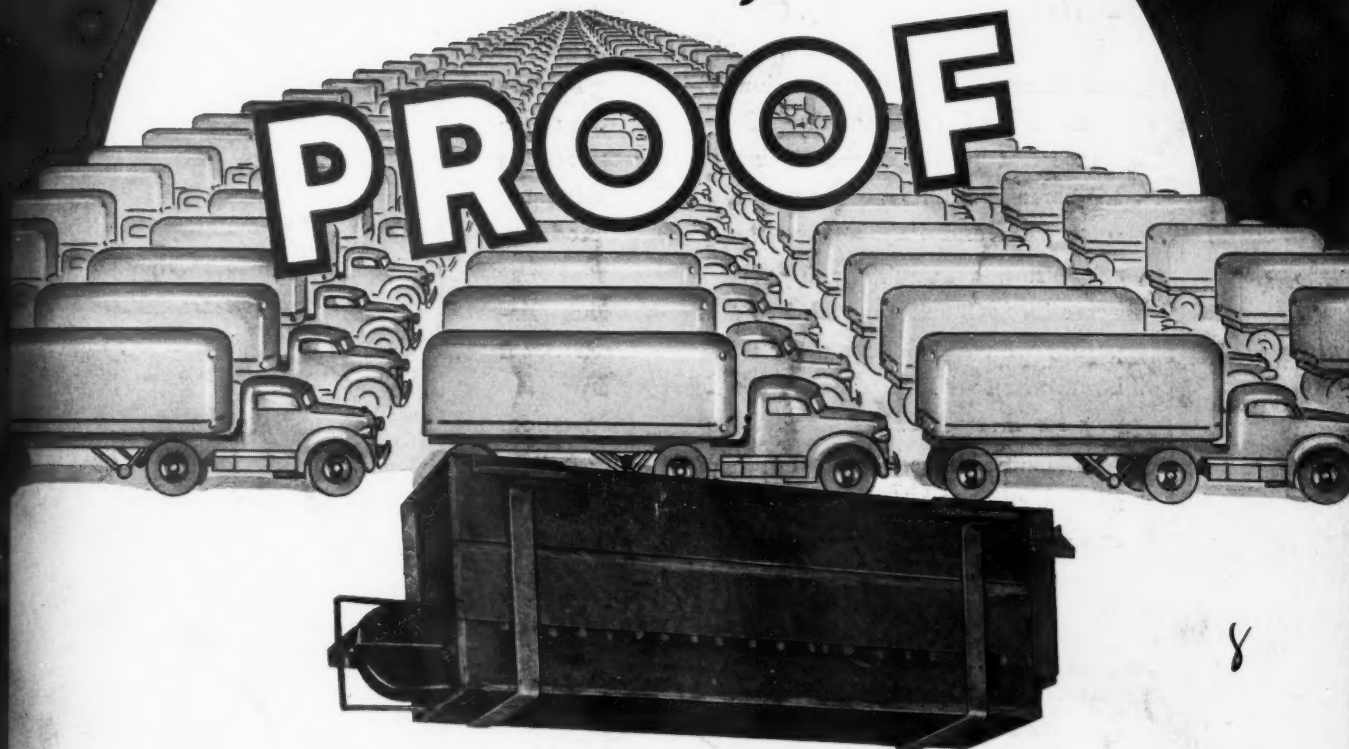


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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 105

AUGUST 9, 1941

Number 6

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

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Official Organ
American Meat Institute



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We take a Tip from the Circus

The Story of a Problem in Shipping Containers

YEARS AGO, the circus found out:

- how to stow elephants in box cars,
 - how to fasten heavy animal cages to flat cars,
 - how to pack 1000's of yards of canvas.
- And all to the end that this property would arrive at the next town in undamaged condition.

Now, believe it or not, American Can Company has long had an equally complicated shipping problem.

Naturally, we don't ship elephants, tent canvas, or caged animals. But we do ship objects which are in themselves just as various in size and shape. Which are just as difficult to stow in freight cars. Which have just as diverse handling problems. And which, indeed, are probably more easily damaged in transit than a circus's property.

These objects are metal containers. Round ones. Flat ones. Square ones. Containers with spouts. Containers made of fiber. Containers in almost as many shapes and sizes as there are solids in a geometry text book.



So, taking a tip from the circus, we decided to find out the best way to stow and brace these products in freight cars. And all to the end that containers would arrive at the customer's warehouse in undamaged condition.

The problems we ran into were not easy ones to solve.

For, as you probably know, freight cars themselves differ in size. As you probably don't know, they vary in length



from 30 feet to 60 feet and in width from 8 feet 5 inches to 9 feet 2 inches. And we soon found out that stowing any one type of container in any one type of freight car was a problem in itself.

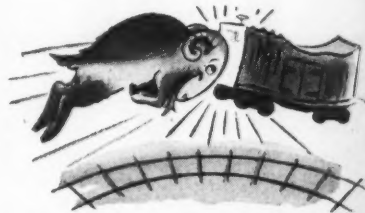
All right. But there are thousands of types of containers. And many types of freight cars. That makes a whale of a lot of ways of stowing and bracing shipments.

Then, there are what traffic people call "mixed shipments." Different types of containers in the same car. And this, too, we had to work out for all types of freight cars and all probable combinations of containers that would be loaded in them.

To keep ourselves from getting dizzy, we wrote down all the different methods

of stowing and bracing containers. When we got through, we had two, good-sized volumes . . . each about as heavy and as thick as a New York or Chicago telephone directory.

But all this was "theory" and, not content with it, we tested it out in sample freight cars with sample loadings at our switching yards.



There, day after day, the railroad butted these sample cars around. Gave them far more jouncing than they'd ever get in actual transit. And only when a car came through this practical "billy goat" test with flying colors, would we O.K. the stowing and bracing method as "sufficient."

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NATURAL
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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 105

AUGUST 9, 1941

Number 6

Packer's Role in Defense

A NEW appreciation of the vital part being played by the meat packing industry in the national defense program may be gained from a straight-from-the-shoulder little folder issued on July 25 by T. Henry Foster, president of John Morrell & Co., and distributed to the company's stockholders.

"Defense for America," says Mr. Foster, "is not confined to the manufacture of implements of war. Though there be those companies holding contracts for building the more spectacular things—the flame-throwers, dive bombers, aircraft carriers and heavy artillery—others are building no less efficiently for the defense of the freedoms we enjoy.

"Your company is one of those, and its products are contributing to the defense of individuals here and in the democracies that fight so valiantly for freedom overseas. You will be proud to know that with the acceleration of the defense program your company was not found wanting. Increased activity is apparent in all our plants, and much activity is attributable to defense preparations.

"The growing man-power of the Army and Navy necessitates ever-increasing quantities of food, and our meat products have an important place on the menu of our soldiers and sailors. The Federal Surplus Commodities Corporation, which buys for shipment to Great Britain and the other democracies . . . is also a large purchaser of our products. . . .

"Food will win the war. Food from the United States—now the storehouse of the world—will fortify Great Britain and the other democracies. Better feeding will bolster the morale that has helped them in their gallant fight. . . .

"If America is strong, it, too, will be well defended. Our duty is plain. We must—we should—we *shall*—do everything in our power to produce the foodstuffs that will make America strong."

How About Coal Stocking?

WITH defense preparations making increasingly heavy demands upon the nations' transportation system, industrial as well as private users of coal are being urged to stock up as much as possible during the summer months in order to relieve shortages in transport facilities.

The movement is designed not only to protect the railway car supply, but will affect motive power, terminals, yards, waterways and trucks. To this end, chambers of commerce in many communities

have taken the lead in promoting coal stocking for the period between now and the usual peak demand in October and November.

Whether the meat packing industry, one of the principal users of coal, will be able to do much in the way of stocking this commodity for future use is questionable. Most packers do not have the facilities for building large coal stock piles. Nevertheless, it will pay the industry to consider the general transportation picture and protect itself as adequately as possible against coal shortages which might develop.

In figuring coal costs, the packer should remember that cost of coal *under the boiler* is the important thing—not its cost on his spur track or dumped outside the plant. Coal has no useful purpose to the packer until converted into heat units. Any program for building a coal stock pile should make due allowance for the fact that the packer must meet the cost of all coal handling up to the time it goes under the boiler.

Smaller Plants Save Too

THE NATIONAL PROVISIONER recently completed a study of costs in two smaller midwestern meat packing plants generating power as a by-product of the processing steam demand. In both cases a net return of better than 20 per cent is being made on investment in modern power producing equipment.

Many smaller packers believe that it is more economical and satisfactory for the smaller packinghouse to make steam for processing and buy power for equipment operation, although admitting that power generation is unquestionably profitable for larger plants.

The principle of by-product power can be applied satisfactorily in many smaller plants as well as most large ones. There are some small plants in which an investment in modern power generating equipment could not be justified, but no smaller packer should arbitrarily assume that power generation will not pay in his plant until this fact has been proved by a thorough survey made by a competent and unbiased consulting engineer.

Probably few of the smaller plants buying power could duplicate the high percentage returns being made in some of the larger packinghouses which generate power as a by-product of processing steam demand; but no smaller packer interested in a net return of 20 per cent or more, on a reasonable investment, should fail to survey the cost-cutting possibilities in power generation.

Dealers Told About Meat in U. S. Defense Program

FEATURE addresses by three men prominently affiliated with the livestock and meat industry—Wesley Hardenbergh, president of the American Meat Institute, R. C. Pollock, general manager, National Live Stock and Meat Board, and O. E. Jones, vice president of Swift & Company—were among the highlights of the fifty-sixth annual convention of the National Association of Retail Meat Dealers, staged this week at the Hotel Statler, Detroit.



W. HARDENBERGH

Speeches made by these men before the convention gave the assembled retailers a clearer picture of the nation's livestock and meat industry in its relation to the national defense program. They also emphasized that the meat industry is ready, come what may, to play its part in meeting America's nutritional needs during the uncertain days that lie ahead.

Mr. Hardenbergh's address consisted primarily of an explanation of the industry's nation-wide advertising and merchandising program, soon to enter its second year, and what it hopes to accomplish. Mr. Pollock stressed the importance of an adequate supply of meat in the diet in the present national health defense program.

Retailers are not merely selling steaks, chops, roasts and stews, Mr. Pollock declared, but "a food which, based on average servings, leads all others in furnishing the nutritive elements which build strong, healthy bodies for a stronger America." Surveys indicating that 45 million U. S. citizens are inadequately nourished constitute a challenge to retail dealers, livestock growers and feeders, marketing agencies and meat processors, he said.



R. C. POLLOCK

Describing some of the facts about meat's nutritional properties which have been brought out by recent research, including the exploding of many fallacies regarding the use of meat in the diet, the speaker continued:

"You men, as retail meat dealers,

have a great responsibility in bringing these and other facts to your customers. You can also stress the fact that no food offers so much variety and such a wide range of prices as meat. You should call attention to the fact that the less-demanded cuts are as high in food value as the so-called 'select' cuts."

Mr. Jones spoke out frankly of the hard realities facing retailers, meat packers, and industry in general.

"In Europe," he said, "the warring nations are pouring into war 50 per cent or more of their production. Here in America, we are spending a billion



O. E. JONES

dollars a month on national defense and aid to Britain. That amounts to about 15 per cent of our current national income. . . . But this unquestionably will not be enough. . . .

"Before we are through—and even if we're not drawn into the war—defense may cost us \$30 to \$40 billion a year. That isn't small change in anybody's cash register. When the defense program reaches its peak, therefore, we may be spending on it 40 per cent or more of our national income."

Mr. Jones drew a grim picture of the probable developments of the de-

fense program within "the next few years":

"First, the extension of priority restrictions to a point where many industries which are not making defense materials may have to cut down a great deal—or even stop. . . . In some lines there is a shortage of transportation facilities which may reduce the movement of non-defense goods. The railroads, so long burdened with idle capacity, may soon find themselves loaded with about all they can carry."

"The government is likely to turn more and more toward enlisting materials, equipment and labor for the production of defense goods. We may never have to go as far as Great Britain, with her downright conscription of labor and industry. Over there, John Bull just about runs the meat shops."

Effect on Meat Industry

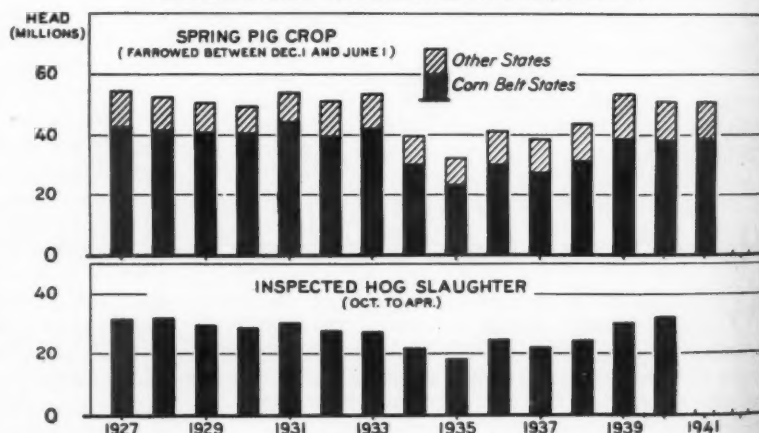
"These trends will affect everyone, whether he be farmer, industrial worker, manufacturer or retailer. Some of them may seem far away from meat merchandising. But we know that the meat industry, which is so important a part of our national life, must be affected by what happens in industry, agriculture and transportation, and by shifts in government policy."

War developments have altered the entire agricultural economy of the U. S., Mr. Jones declared. "Instead of begging for buyers, we find the whole world wanting our products. While the demands for meat and other foods grow in this country, with the acceleration of industry and defense, other countries are beginning to call upon us for food."

Increased exports of meat and other food products to Great Britain may demand "very important adjustments" in our meat packing industry, according to the Swift & Company executive. "If

(Continued on page 37.)

SPRING PIG CROP, AND INSPECTED HOG SLAUGHTER DURING FOLLOWING OCT.-APR., UNITED STATES, 1927-41



Preliminary estimate of the 1941 spring pig crop is little different from the revised estimate of last year's spring crop. However, hog slaughter in the first seven months of the 1941-42 marketing year (beginning October 1) may be a little smaller than in the corresponding months of 1940-41, when it was the largest for the period on record. (Chart by U. S. Bureau of Agricultural Economics.)

LONG-COOKED MEATS FOUND TO BE MOST TENDER

BY C. ROBERT MOULTON
Consulting Editor, *The National Provisioner*

A NUMBER of factors may affect the tenderness of the meat on the plate of the ultimate consumer. Tenderness is, perhaps, the most important item considered by the consumer in passing upon the quality of the meat. Flavor is another important factor, but experience has shown that it is frequently a secondary consideration. The proportion of fat may also play a part in forming the consumer's final judgment, although it may be more important as a means of judging the relative economy of the meat purchased. The connoisseur will give fatness a place of considerable importance, but the average consumer is likely to feel that a small amount of fat is all right, but that more is undesirable.

If this is a correct diagnosis, it follows that the meat packer should do everything he can to improve or standardize the tenderness of his chief product. Many factors affecting the consumer reaction to a piece of meat are not within the control of the packer—at least not directly. Lack of tenderness may be inherent in the kind of meat animal offered for sale by the producer. The packer may refuse to buy animals which he believes will yield unsatisfactory meat, but he is more likely to buy at a lower price and thus show his relative disapproval of the grower's offering.

Packer Can Do Little

Once the meat animal has been purchased there is little that the packer can do about the quality of the fresh meat. He can see that it is properly prepared and handled, and he may select some of the better grades for aging—a process largely limited to the top grades of beef intended for use by a small clientele. Canned meat is cooked in a manner which improves its tenderness, and the chopping and cooking which sausage meat undergoes increases its tenderness. The modern hot-smoked hams are cured and smoked by processes which result in greater tenderness.

Beef of medium grade is now being aged in temperatures which are sometimes considerably above the usual 38 degs. F., ultra-violet radiation being used to control the growth of mold and other surface microorganisms. On the whole, however, the packer has to take tenderness as it comes; like gold, tenderness is where you find it.

However, the factor of tenderness (and its relation to shrink, cooking time and temperature, etc.) must be considered in the production of such specialties as boiled and baked ham and delicatessen cooked meats, as well

as in turning out tendered hams and picnics.

Since most fresh meat is sold without special treatment, the packer may well feel that the problem of producing uniformly tender meat is largely out of his field. Certainly much more must be known before any really practical approach can be devised to a partial solution of this problem.

Research on Tenderness

During recent years a number of institutions and agencies have been investigating methods of measuring the tenderness of meat and ways of cooking in relation to its eating qualities. Home economics workers have demonstrated that the use of lower temperatures in meat roasting not only reduces the cooking losses, but also yields meat more uniform in quality and "doneness." It may still be desirable to sear a roast for outside appearance, and for the flavor of outside pieces and gravy, but it is certainly most uneconomical to roast at an oven temperature of 437 degs. F. More moderate temperatures of 300 to 350 degs. F. are better, and some home economists even use 257 degs. F. The degree of doneness (well done, medium, or rare) is controlled by ending the cooking when the desired temperature is reached at the center of the meat. Such control requires a meat thermometer.

In the method of cooking just described, the yield of the cooked meat (weight) increases as lower oven temperatures are used, and the total time required for cooking increases as the oven temperature is lowered; the degree of doneness is kept constant. The increase in time has seemed undesirable to some workers in the field and a few have tried to speed up cooking by insertion of metal skewers (nickel-plated copper) into the meat. The early work in this field was done by Agnes Fay Morgan of the University of California and Alice Child of the University of Minnesota.

Why Skewers Help

Metal is a much better conductor of heat than is meat. Consequently, the skewers conduct heat into the roast rather rapidly and the cooking time is shortened compared with that required for roasts cooked at the same temperatures without skewers. This general principle has been applied to the chilling of meat after dressing and it has been found that thick pieces, such as beef rounds, will chill out more quickly when pierced with skewers filled with a circulating brine.

Experiments on high and low oven

A Problem For Long-Range Industry Endeavor

MEAT packers have never given the subject of meat tenderness the attention it deserves. Although realizing that consumers accord this characteristic considerable weight in judging the quality of "meat on the table," packers have generally held that tenderness just "is or isn't."

Livestock producers selling animals which have qualities indicating that their meat is likely to be tender are rewarded with higher prices; in the case of processed meats the packer has made fine progress toward uniform tenderness. In general, however, the problem of meat tenderness, which is essentially a problem of consumer satisfaction, is still unsolved.

While improvement of meat tenderness is a long-range undertaking, the meat packer cannot afford to neglect it, or to shift the major responsibility to producers or other agencies. He must remember that other food industries are constantly striving to improve their products, no matter how much emphasis they may place on current merchandising.

In a series of articles to be published in *THE NATIONAL PROVISIONER*, Consulting Editor C. Robert Moulton will discuss many of the factors which have a bearing on meat tenderness. These include such packer operations or processes as the method of stunning and bleeding, added digestive enzymes, micro-organisms, curing, pumping procedure, smoking, cooking conditions and use of acid, vinegar or other special ingredients with the meat.

The article on this page tells the results of some recent research on the relationship of cooking to meat tenderness. Articles which follow will be suggestive as well as factual and may well indicate profitable fields for future research on tenderness.

temperatures revealed that the tenderness of the cooked meat varied more or less as the oven temperature varied. Miss Sylvia Cover, Texas Agricultural Experiment Station, reported such an effect in 1937 (Texas Agricultural Experiment Station, Bulletin 542). She found that the difference in cooking time required by different cuts of meat seemed to have more influence on tenderness than did oven temperature. If the difference in time was less than two hours, there was no difference in tenderness, but when the difference was

(Continued on page 27.)

Training Foremen to Fill Key Posts in Employer and Employee Relations

DOES the attitude which a man has toward his work make any particular difference in a meat packing plant?

"Not much difference," answers an old-time superintendent. "There's a certain job to be done each day. Either there's a conveyor line pushing a man, or some foreman is standing by, ready to spot any slackening up. So what difference does it make how a man feels about his job?"

Many meat plant executives believe that it makes a tremendous difference. They see the tendency throughout industry for workers to resist anything which they feel is an unfair combination of circumstances for them. The progressive packer or sausage manufacturer realizes that a growing sense of class-consciousness among his workers will eventually lead to reduced efficiency, if not to something more serious.

What the Worker Wants

It is now generally recognized that wages alone are not the answer to employee cooperation. Speaking last fall before the Boston Conference on Distribution, Harold H. Swift, director of industrial relations of Swift & Company, pointed out that the worker wishes to be considered as an individual, to feel that he has "a dignified and secure part in a worthwhile enterprise," and that, in addition to receiving a fair pay check, he wants to feel free to express himself and to live his own life.

One of the chief concerns of modern industrial relations management is how the company may best work with the employee in developing a constructive attitude that will work for the material benefit of the company as well as that of the employee. Many companies are turning to a new cooperative approach developed in consultation with a committee of the National Association of Manufacturers. This program utilizes talking films.

Foremen Get the Point

This new program works through the foreman. It is now clear that the foreman has become the key man in sound industrial relations. This is no reflection on top management, but merely a logical result of the fact that employee attitudes are formed through daily contacts with the job and with fellow workers. What the foreman says and does, and his own attitude in controlling the worker's daily routine, make or break company policy. Many good company policies have failed to stand the test in recent years because the foreman's interpretation of them to specific employee problems lacked active enthusiasm.

In its efforts to find an effective new

By **MERRITT LUM**
Vocafilm Corporation

method of arousing foreman interest, the N. A. M. committee discovered a number of valuable facts. It found, for example, that when results in human relations were clearly traced from causes, and the sequence made clear, foremen saw things in a new light. It also learned that even the seasoned veteran foreman, often indifferent to

FRIENDLY TALK GETS RESULTS

Scene from foremen's training film illustrates how the foreman can discuss problems with his men without arousing antagonism, if the conversation is held in a separate office where the worker can give his undivided attention. This method of handling problems which arise on the job spares the employee humiliation and encourages him to talk more freely. A good foreman, tackling a problem in this way, can get results.

any suggestion that he make renewed efforts to bolster employee efficiency, responded to presentation of the problems in film form.

Problems of human relationships have been taken up one by one in the development of this new film program. Case experiences have been gathered to illustrate wrong and right ways of dealing with each situation. These situations have been enacted before the camera and actual conversations reproduced, until definite reality can be brought to a discussion group of foremen.

Last fall, dramatization was completed on six basic phases of human relations, and a second series is now in preparation. The first series covers the foreman as manager, teacher and leader, letting men know where they stand, the reprimand for work improperly done, and how to handle grievances.

Valuable to Foremen

"This series," reports J. M. Foster, vice president of John Morrell & Co., "has been quite valuable to our foremen. It has crystallized the particular problem involved and has made the foremen realize, more than ever, the value and importance of the right way in dealing with their employees."

Another company reports an interesting experience in relation to its job evaluation program. The firm was experiencing difficulty in reconciling employees to a new gradation in wage scales. Clearly, the foremen were lukewarm about the change; this reacted unfavorably upon the employees. When the film on periodic contact was shown, their interest immediately arose. "This makes sense," they agreed, and entered into a discussion of how, when and where the contact could be formed.



It was not until the discussion was completed that the management realized both the job evaluation program and the rating plan had benefited materially from the showing of the film. Once the foremen were convinced of the need for systems of evaluation, it was an easy matter to gain their cooperation on any program involving employee relationships.

Decrease in Grievances

It's a wise management that is willing to invest time in developing its front-line officers. Six months ago, a Pennsylvania concern began intensive work with its foremen. Shortly thereafter, the management observed a decrease in employee grievances through the formal channels of shop stewards and grievance committees. "We explain the change," reported the personnel manager, "by the fact that our foremen have been given a new sense of responsibility and confidence, and have pitched in and handled employee problems before they became troublesome issues."

Good industrial relations demands that there be an unobstructed channel from management clear through to the worker, by which policy flows without distortion or misinterpretation down to

the last man. In this flow, the foreman plays a vital part, for he can interpret company policy in terms which the workers understand and appreciate. The foreman can sell company policy as fair, pointing out the progress that has been made and calling for patience and forbearance in the employee's approach to company problems.

The foreman has an equally important role in the upward channel. He can either block or facilitate upward flow from worker to top management, according to his own interpretation of worker reaction. He is management's safeguard against serious difficulty if his ears are attuned to the sounds of coming disaffection and his eyes can spot trouble while it is still a long way off.

Here is a series of questions put to

Man Failure is Responsible for Many Industrial Truck Accidents

INDUSTRIAL trucks and tractors are being used more and more in the meat packing industry for intraplant transportation of materials; they are the cause of more accidents than may be generally supposed. A study of such accidents, the National Safety Council says, indicates that in many instances management has failed to appreciate that selection and training of industrial tractor operators is as important as selecting the proper type of equipment.

Man failure is indicated as the agency causing accidents more often than unsafe equipment, poor plant maintenance

safe for two tractors to pass, signs or floor marks should indicate the hazard.

Blind corners should be eliminated; however, if this is impractical, traffic should be controlled by signaling devices such as bells, flashers, mirrors, etc. Well placed mirrors have been found effective. Good lighting should be provided in all aisles and passageways and traffic rules should be established, particularly when there is much yard operation. Paint aisles, cross walks, etc.

Even though safe equipment is provided and the other maintenance, arrangement and operating suggestions outlined here are followed, accident frequency will not be reduced materially unless the operators are carefully selected and trained.

While operation of this kind of equipment requires no special skill, good physical condition, alertness and appreciation of the job's inherent hazards should be considered as important qualifications. Operators should be required to follow a prescribed procedure. The following is suggested:

- 1.—Check condition of equipment daily before starting work and do not operate truck if it needs repairs; report condition to supervisor.
- 2.—Observe plant traffic rules.
- 3.—Operate equipment only for the purpose for which it is intended.
- 4.—Pile loads securely. Do not start with a jerk as load may spill. Do not pile load so that vision is obscured.
- 5.—Sound signal device, reduce speed and proceed with caution when passing doorways, passageways, exits, entrances, approaching corners and when entering or leaving buildings.
- 6.—Remove control equipment, including handles, cut-out plugs, keys, etc., when leaving truck.
- 7.—Make sure the way is clear before backing.
- 8.—Always be alert, keep equipment under control and be prepared to stop at any time.

After operator is trained the supervisor should carry on the safety work by checking, observing and correcting unsafe practices.

ARMY BONELESS BEEF AWARDS

The Chicago Quartermaster Depot announced on August 8 awards for 2,813,250 lbs. of frozen boneless beef, the first purchased under its new buying program on this commodity. Awards were for delivery during the first week in September. Companies receiving awards were: Swift & Company, 2,648,250 lbs.; Cudahy Bros. Co., 66,000 lbs.; Cudahy Packing Co., 44,000 lbs.; East Tennessee Packing Co., 33,000 lbs., and Tovrea Packing Co., 22,000 lbs.

"CALLDOWN" LEADS TO RESENTMENT

Another portion of foremen's training film shows why it is unwise for the foreman to reprimand workers on the job for their mistakes, wrong attitude, etc. Employee gets confused trying to perform duties and listen to foreman at same time; another worker is likely to walk in unknowingly on the discussion, leading to embarrassment and "hard feelings" on part of employee. The films have proved successful.

or hazardous plant arrangement.

This does not mean, the council says, that the need for safe equipment can be ignored, or the importance of good plant arrangement and trucking surfaces overlooked. The following points are suggested as a program to control industrial truck accidents:

- 1.—Select equipment which is suitable from a safety as well as an operating standpoint.
- 2.—Provide safe trucking floors, maintain aisles, eliminate blind corners and establish traffic rules.
- 3.—Select and train personnel with care.

Since foot, leg and hand injuries are most prevalent in such operations, equipment should be provided with shields to protect operators' feet and legs, and with hand and knuckle guards on the control levers. Such protection is standard equipment on newer tractors. Older equipment can be protected by construction of simple guards.

While there are other appurtenances which can and should be used, they vary with the type of equipment.

Floors should be kept reasonably clean and free from ruts and bumps. Aisles should be of sufficient width; where they are so narrow that it is un-

foremen by an eastern plant. With regard to each basic company policy, they are asked:

- 1.—Do you understand this policy?
- 2.—If not, what is not clear to you?
- 3.—Do you agree with the policy?
- 4.—If not, what do you believe is wrong?
- 5.—Do your men understand it?
- 6.—If not, what do we need to do to bring about a real understanding?
- 7.—Do your men agree with this policy?
- 8.—If they do not agree, on what points do they complain?

Herein lies the essence of sound industrial relations. It does not consist of fancy, expensive plans, club houses, insurance arrangements or vacations with pay, although all these are important.

Rather, sound industrial relations—as some 300 plants now see it as co-operating subscribers to the new program—involves taking the foreman into full confidence on everyday policies, correcting the policies where the foreman can demonstrate the need, and then relying on his ability to win and retain the confidence and will-to-work of his fellow employees.



IT'S NEW! IT'S NEWS!

... this special
process cheese
for meat loaves!



*Feature long-profit specialties
for extra sales*

For meat loaf that's different... something special... one you can ask extra pennies-per-pound for, the Cheese-Meat-Loaf is a winner.

Growing in popularity everywhere, the Cheese-Meat-Loaf is a natural sales and profit maker. And when it's made with this Special Swiss Blended with American, it's extra good.

Special Swiss Blended with American is specifically made for meat loaf manufacture. It won't smear or run during baking! It makes meat loaves temptingly delicious.

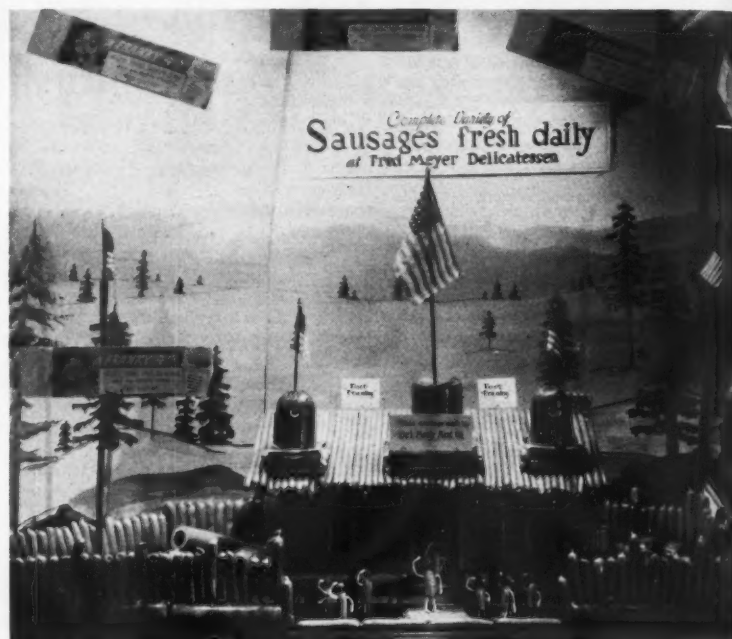
Cash in now on this new treat! Specialize on Cheese-Meat-Loaves that look grand and taste better! But be sure they're made with this fine Special Swiss Blended with American.

Remember, too, the warm weather is the time to profit most on this popular meat loaf special... so don't delay. Order a supply of Special Swiss Blended with American right away.

WARD MILK PRODUCTS DIVISION

KRAFT CHEESE COMPANY
500 Peshigo Court, Chicago, Illinois

makers of Meloward, the widely used dried
skim milk for sausage manufacture



Dealers, Packer Salesmen Win Display Prizes

MARKET PROPRIETORS in Fresno, Calif., Fort Wayne, Ind., and Davenport, Ia., and the packer salesmen calling on them, were winners of the three major cash awards in the "Franky Fourth" display contest sponsored by the Visking Corp. The event was held in connection with the promotion of Skinless frankfurters and Visking-encased sausage and cold cuts, a nationwide selling program built around Independence Day meat requirements. One hundred and fifty-four prizes were awarded to dealers, and duplicate prizes were won by packer salesmen servicing the winning markets.

First prize of \$200 went to Joe Fabbri, Fabbri's Market, 920 Olive st., Fresno, Calif., and the same amount to Ed Shoemaker, Pureta Sausage Co., Sacramento. Second prize of \$50 was awarded to Al Cress, Cress Market, Broadway and Jefferson, Ft. Wayne, Ind., and to John Norton, Peter Eckrich & Sons. Third prize of \$25 was won by John A. Feeney, Feeney's Brady st. Market, Davenport, Ia., and by Walter Tranez, John Morrell & Co.

The judges recommended a special prize for C. L. Dellinger, Fred Meyer, Inc., 633 S. W. 4th ave., Portland, Ore., and Eugene C. Malo, Del Monte Meat Co. While the Dellinger entry, the window display shown here, did not conform to the contest rules calling for a case display, it was considered of such merit that it was given special recognition.

One hundred and fifty prizes of \$5 each were also awarded to dealers and duplicate prizes to salesmen.

Army Buys 9,000,000 Cans Type "C" Ration

Purchase of 9,000,000 cans of Type "C" field ration for use by the United States Army was announced on August 4 by officials of the Chicago Quartermaster Depot. Contracts for supplying the various components of the ration were awarded to eleven different firms.

The Type "C" ration, which is for emergency use in the field when soldiers are separated from their field kitchen or mess hall, is being used extensively this summer in the field maneuvers. By simulation of actual battle conditions, the troops will go on this ration one day at a time in place of their regular mess. This modern version of the "hard tack" and "corn willie" of 1918 has been enthusiastically received by the men en-

gaged in the summer field exercises.

One day's ration for one soldier consists of six cans, three of the meat component and three of the biscuit component. There are three different varieties of the meat component—meat and beans, meat and vegetable hash, and meat and vegetable stew. This provides a different main course for each of the three meals during the day. The biscuit component is the same for all three meals. In each of the biscuit cans are the following items: five biscuits, three lumps of sugar, one can of soluble coffee, and one bar of confection for dessert.

Awards for the 4,500,000 cans containing meat were as follows:

Meat and Beans.—Stokely Bros., Indianapolis, Ind., 1,000,000 cans; Hunter Packing Co., East St. Louis, Ill., 300,

900 cans; Kingan & Co., Indianapolis, Ind., 104,000 cans, and Castleberry Foods, Inc., Augusta, Ga., 96,000 cans.

Meat and Vegetable Stew.—Gebhardt Chili Powder Co., San Antonio, Texas, 1,000,000 cans; College Inn Food Products, Chicago, Ill., 400,000 cans, and Ellis Canning Co., Denver, Colo., 100,000 cans.

Meat and Vegetable Hash.—Thrift Packing Co., Dallas, Tex., 1,000,000 cans, and Ellis Canning Co., Denver, Colo., 500,000 cans.

Army Buys Canned Bacon and "Defense" Cure Pork

Food purchases for the Army, totaling 27,237,944 lbs., and including 2,869,355 lbs. of ham and bacon, were announced this week by the Chicago Quartermaster Depot.

This food will be consumed by Army units from coast to coast as well as in United States possessions. The meat purchases, with the companies and amounts, are as follows:

CANNED D.S. BACON.—Swift & Company, 391,160 lbs.; John Morrell & Co., 350,000 lbs.; Illinois Meat Co., 224,976 lbs.; Cudahy Packing Co., 200,000 lbs. and Armour and Company, 80,976 lbs. (in 12-lb. rectangular cans.)

SMOKED DEFENSE HAM.—Armour and Co., 210,000 lbs.; Wilson & Co., 210,000 lbs.; John Morrell & Co., 120,000 lbs.; Cudahy Packing Co., 90,000 lbs.; A. Fink and Sons Co., 82,243 lbs.; American Packing & Prov. Co., 60,000 lbs.; Geo. A. Hormel & Co., 60,000 lbs.; Cudahy Brothers Co., 30,000 lbs.; Dold Packing Corp., 30,000 lbs., and Houston Packing Co., 30,000 lbs.

SMOKED DEFENSE BACON.—Armour and Company, 280,000 lbs.; Swift & Company, 180,000 lbs.; Illinois Meat Co., 100,000 lbs.; Cudahy Brothers Co., 90,000 lbs.; Hygrade Food Products Corp., 30,000 lbs., and Kingan & Co., Inc., 20,000 lbs.

Awards were made late this week by the Chicago Quartermaster Depot under the new program of purchasing approximately 2,000,000 lbs. of frozen boneless beef weekly for the U. S. Army. The Chicago Depot has been charged with procurement of this type of beef for all the nation's larger army posts.

In accordance with the new program, further bids for approximately the same quantity of the beef were invited on August 4. Proposals are to be issued Monday of each week, with bids opened 11 days later on the following Thursday. Awards will be made not later than Friday following the Thursday opening of bids.

The new buying program for frozen boneless beef is flexible in nature, army procurement officials explained this week, and the amounts of beef purchased under it from week to week may vary in accordance with requirements and volume available. Buying is



Based on any standard of comparison, a competent judge of "Natural" Casing quality will always order *No-strip*. Whether judging in terms of better raw materials, quality, and uniformity . . . or savings in cost and handling . . . *No-strip* will prove superior and more economical in every way. Since you pay no more for *No-strip*, why not send us your trial order now for a case, and judge for yourself.

No-strip
PATENT APPLIED FOR

**SHEEP
CASINGS**

**MONGOLIA
IMPORTING CO.**

IMPORTED SAUSAGE CASINGS

274 WATER STREET, NEW YORK CITY

expected to average 2,000,000 lbs. or more weekly.

Chicago Quartermaster Depot on July 30 invited bids on 360,000 lbs. of dry salt cured bacon in rectangular, gold-lacquered cans, 12 lbs. net, to be packed in solid fiber or wooden containers with both ends bound with metal strapping or heavy wire, to be delivered to Fort Mason, Cal., October 21 to 25.

On August 4, bids were invited by the Chicago Quartermaster Depot on 180,000 lbs. of smoked army "defense" bacon, Type I, in accordance with specifications dated June 12, 1941, and 110,000 lbs. of Type I (regular) or Type II (skinned) smoked ham, in accordance with specifications dated July 16, 1941. These items are for delivery by September 20 at Jersey City.

URGES CANNED MEAT USE

How canned meat products may be used "to make every summer meal a picnic" is the theme of a full color page advertisement being run in the August 16 issue of *The Saturday Evening Post* by Continental Can Co. In humorous vein, the ad features the economy and convenience of purchasing prepared meat and meat products in cans and urges the housewife to spend less time, energy and money in the preparation of meals. Twenty-four typical canned meat products are listed, and menu suggestions give the ad further value.

Meat Packing Employment Shares in General Gains

Employment in the meat packing industry during June shared in the general gains made by all industry, being almost 3 per cent above May, 1941, and 11 per cent over June, 1941. U. S. Department of Labor statistics indicate that packer payrolls showed even greater percentage increases due to upward revision of the industry wage level.

Total civil non-agricultural employment showed a substantial rise in June, reaching a new all-time peak of 38,790,000, according to the Department of Labor. This total represents an increase of 484,000 workers over May and a gain of 3,365,000 workers since June, 1940. June employment was more than 1,900,000 above June, 1929.

Employment and weekly pay rolls in manufacturing industries again advanced contraseasonally in June to the highest levels on record. The gains were 2.2 per cent or 220,000 wage earners in employment and 5.6 per cent or \$15,100,000 in weekly pay rolls. These increases raised the employment index for all manufacturing industries combined to 127.6 (1923-25=100) and the pay-roll index to 152.0. The usual seasonal changes from May to June are decreases of 0.7 per cent in employment and 0.8 per cent in pay rolls for all manufacturing industries operating in the United States.

Schedule of Institute Regional Meetings

EASTERN

August 11, Cincinnati, 6 p. m., Netherland Plaza hotel.

August 13, Louisville, 6 p. m. Kentucky hotel.

August 15, Indianapolis, 6 p. m., Hotel Lincoln.

PACIFIC

August 11, Boise, 7 p. m., Boise hotel

August 13, Salt Lake City, 6 p. m., Hotel Utah.

MIDWEST

August 12, Milwaukee, 6 p. m., Hotel Schroeder.

August 14, Minneapolis, 6 p. m., Covered Wagon.

August 18, Denver, 6 p. m., Cosmopolitan hotel.

August 20, Omaha, 6 p. m., Paxton hotel.

August 22, Des Moines, 6 p. m., Fort Des Moines hotel.

HAMBURGER IS RENAMED "DEFENSE STEAK"

It may look and taste just the same as before, but from now on, for the duration, the correct name for hamburger is "defense steak."

Rechristening of one of the nation's most popular meat dishes in the interest of national defense was carried out this week by the National Association of Retail Meat Dealers, assembled at Detroit for the fifty-sixth annual convention of the organization. Proposed by John Kotal, secretary, the new term was launched by H. F. Koerble, president.

"This is the organization which re-named hamburger steak 'Liberty steak' in the last world struggle," commented a Detroit newspaper. "And from now on, until the last panzer division runs out of gas and the last blitz collapses, the succulent hamburger is going to be known as defense steak, they say."

FINANCIAL NOTES

Formal public offering was made this week of 1,500,000 shares of Libby, McNeill & Libby capital stock by an underwriting group headed by Glore, Forgan Co., Chicago, at \$5.62½ for each \$7 par value share. The entire amount was over-subscribed within one day and the national subscription books closed. More than 90 securities dealers throughout the nation were associated in distribution of the stock, which represents the balance of the holdings of Swift & Company following purchase and public distribution of 1,518,639 shares of Libby stock by Glore, Forgan & Co. and associates six months ago.

Beech-Nut Packing Co. reports net income of \$1,561,490 for the six months ended June 30. This is equivalent to \$3.57 a common share after federal income and excess profit taxes. Comparable income for the first half of 1940 was \$1,461,018, equal to \$3.34 a share.

A quarterly dividend of 50c has been declared on the stock of Compania Swift Internacional, payable September 1 to all shareholders of record on August 15.



You'll be surprised and pleased after you have talked with our sales representative, how many really new items we have developed to help you produce more uniform products.



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave.

Chicago, Ill.

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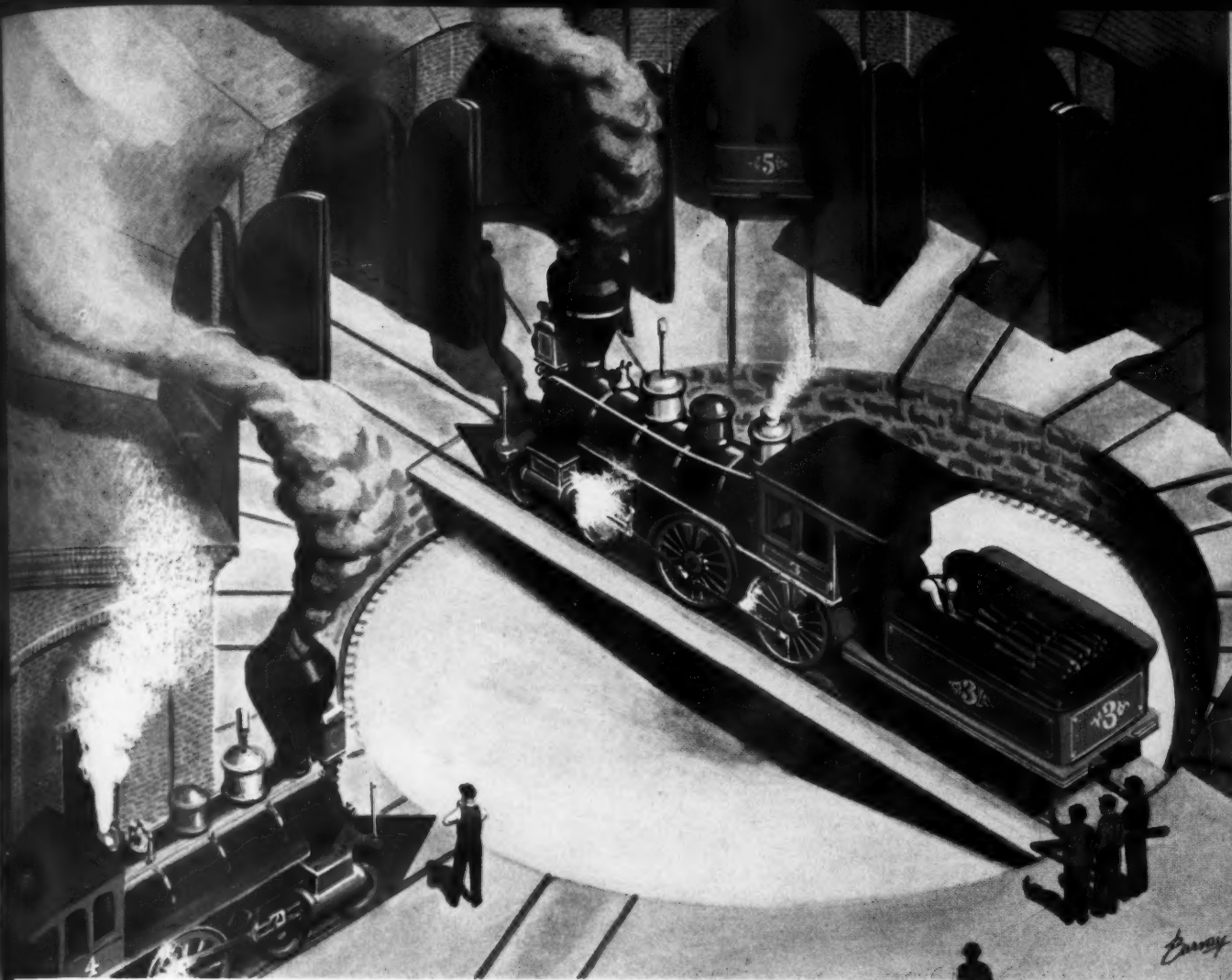
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August 9, 1941



The package with the one-track mind

ONCE upon a time a railroad owner had a packaging problem. He owned a lot of locomotives. Bright red, handsome things they were in those days, trimmed all over with shiny brass.

Naturally, he didn't like leaving these fancy "Iron Horses" just standing around in the open all the time. He wanted them protected, under cover, when they weren't chugging about on business.

So he had a roundhouse invented.

It had plenty of space for his engines.

And many tracks. But one track in this new "package" was more important than all the others. That was the track in the middle. It had a turntable that always put the locomotives on the right track, whether they were coming in or going out.

When it comes to helping manufacturers get on the right track to good packaging, Continental's experts have a one-track mind. Their sole aim is to provide our customers with the best possible container for the lowest possible cost.

In developing the right package for any product, they consider style, size, and shape. They study color and typography. They make sure the container is convenient for consumers, economical to produce, easy to fill, pack, ship, sell, and use.

Continental has been helping businessmen to solve packaging problems for the last 36 years. Our long experience, our well equipped laboratories, and our trained personnel are always at your service.

Can we help you solve *your* problems?

CONTINENTAL CAN COMPANY

New York

Chicago

San Francisco

Montreal

Toronto

Havana





Two views of U. S. Heavy Duty Bacon Slicer at work for the H. C. Bohack Co., Brooklyn, N. Y.



• Twenty seconds from slab to package —is it any wonder that this unit is the talk of the entire industry? U. S. Heavy Duty Bacon Slicers are earning increased profits for wide-awake packers from coast to coast.

He'll Tell You
that the



BACON SLICING & PACKAGING SYSTEM

- ★ Saves Time
- ★ Produces Packaged Bacon with Real Eye and Taste Appeal
- ★ Increases Profits

Let us show you how a U. S. can cut costs and save you money on your Sliced Bacon and Dried Beef.

U. S. SLICING MACHINE CO.
WORLD'S BEST SLICERS SINCE 1898
LA PORTE, IND.

Up and down the MEAT TRAIL

"Rath Week" at Waterloo Will Celebrate Packing Company's Fiftieth Anniversary

RATH PACKING CO., Waterloo, Ia., will celebrate its fiftieth anniversary in the meat packing industry on August 12 to 15, with a four-day program including several nationally known speakers, a good-neighbor "south

of the Mexican border" exhibition and numerous other attractions. The event was announced on July 30 by John W. Rath, company president, and Mayor Ralph B. Slippy of the city of Waterloo.



JOHN W. RATH

Gen. Hugh S. Johnson, famous newspaper columnist and former NRA administrator, Irvin S. Cobb, noted southern humorist, Lieut. Col. Paul P. Logan, assistant chief of the subsistence branch, U. S. Army Quartermaster Corps, and Charles E. Friley, president of Iowa State College, Ames, Ia., will be the speakers on the anniversary program.

The city of Waterloo is sponsoring the celebration, to which many persons prominent in the civic, governmental, agricultural and industrial life of Iowa are being invited.

It is for them and for the employees, farmer friends, retailers and business associates of the Rath Packing Co. that the event has been planned. Invitations are restricted to these groups because of limitations of seating capacity.



R. A. RATH

In addition to honoring Rath Packing Co., the observance will pay tribute to Iowa's importance as a source of food for the nation. Dates of the six special events scheduled during the week are as follows: Old employees' dinner, August 12; employees' night, August 12; farmers' day, August 13, Iowa dinner, August 13, retailers' night, August 14, and guest day, August 15.

Lieut. Col. Logan, a native of Red Oak, Ia., will explain the U. S. Army procurement program to the Rath farmer guests on August 13. He will

answer their questions as to the quantity of meat the army needs each year, the grades of beef required and the importance of vitamins in the life of the American soldier.

The Mexican government and the Mexican embassy in Washington have been invited to send representatives to Waterloo to further the good-neighbor idea behind the presentation of the "south of the Mexican border" exhibition. These will include Mexican officials, dancing girls, troubadours, Cuquita Calderon, Mexican girl performer, Jose Gonzalez Carnicerito, famous daredevil, and Paco



H. H. RATH

Aparicio, who will ride his performing horse.

A novel feature of the employees' night program on August 12 will be the induction of John W. Rath, president of the packing company, into the Sac and



A. D. DONNELL



JOHN MORRIS

Fox Indian tribe of Tama, Ia., when Mr. Rath will be given the name "Black Hawk." The famous Black Hawk was chief of the tribe in his later days. This induction will be made in recognition of Mr. Rath's adoption of the name Black Hawk as the trade mark of one of the company's principal lines.

John Morris, operating superintendent, who is declared to be the oldest packinghouse superintendent in the business, having had 62 years experience, will take part in activities.

Gen. Johnson and Mr. Cobb will speak at the Iowa dinner, to be held on August

13 in the Tavern-on-the-Green, Waterloo, with President Friley of Iowa State College serving as toastmaster. The occasion will offer the opportunity to stress the agricultural accomplishments of the state and the role it is playing in the present crisis.

Mayor Slippy of Waterloo and John W. Rath have appointed special committees to handle the Rath week activities, with Rath officials directly responsible as chairmen for the activities of each special day. These include R. A. Rath, vice president, Iowa dinner; Howard H. Rath, treasurer, guest day; A. D. Donnell, secretary, employees' day; Ray S. Paul, director of the company, farmers' day; J. A. Muth, car route sales mgr., retailers' day; D. L. Hoff, purchasing agent, old employees' dinner.

Pureta Sausage Co. Opens Its New \$75,000 Addition

Pureta Sausage Co., Sacramento, Calif., on July 22 announced the completion of a \$75,000 addition to its plant. The new manufacturing department building adds 13,000 sq. ft. of space to the plant. Among features of the unit are tiled walls, solid concrete floors, modern lighting and ventilating facilities and new grinding equipment capable of handling 96,000 lbs. of meat daily.

According to Alfred Zehnder, president of the company, this is its seventh expansion since the founding of the firm in 1926. The company now employs 140 workers, as compared to ten persons 15 years ago. The addition of seven new trucks since last December has swelled the total to 35 vehicles, operating in central and northern California.

Goings and Comings . . .

Harold P. Dugdale, president and general manager, Dugdale Packing Co., St. Joseph, Mo., will leave August 16 for a fishing trip in the Canadian woods, accompanied by Mrs. Dugdale. An ardent sportsman, the packer has lined his office with hunting trophies, including deer and moose heads. "Bob" Dennett, beef manager of the company, left July 31 for two weeks of fishing in Minnesota and other northern territory.

Aleck G. Brooks, president, Aleck Brooks, Inc., New York, and Mrs. Brooks have just returned from a vacation trip to Baltimore. From Baltimore they sailed at night to Norfolk, Va., and visited Newport News and Virginia Beach.

C. F. Abbott, Abbott Packing Co., Carnegie, Pa., has just returned from a fishing trip along French creek between Utica and Franklin, Pa.

Personalities and Events Of the Week

George S. Younie, 61, former president of Armour and Company of Cuba, passed away at his home in Dallas, Tex., on July 31. He had lived in Dallas since his retirement eight years ago. Mr. Younie, born in New York, was a captain in the old 13th regiment of the National Guard in Brooklyn and participated in the Spanish-American war.

Harvey Huntington, 46, marketing specialist of the U. S. Department of Agriculture and widely known as a leading authority on meat grades, died at the Mayo hospital, Rochester, Minn., on July 23, following two operations. He played a leading part in developing the government beef and lamb grading system and was appointed supervisor of beef grading upon the death of B. F. McCarthy several years ago. Mr. Huntington had been with the department since 1929, coming to Chicago from Sioux City, Ia., in 1930.



Proving that they don't get away, **Ray Stephenson**, of the prominent Chicago brokerage firm of Hess-Stephenson Co., brought back a snapshot of this 47-in. silver muskie caught on July 27 at Pelican Lake, Wis. The fish weighed 24 pounds 12 ounces.

Hughes-Curry Packing Co., Anderson, Ind., contributed more than half a ton of aluminum to the city's scrap aluminum drive, which was the largest amount given by any single firm and represented about one-tenth of the total collected by the city. **Charles S. Hughes** is president of the firm.

Stephen Yambra, 73, affiliated with Frye & Co., Seattle, for a long period before his retirement several years ago, died recently in that city following a brief illness. Born in Austria, he came to this country 56 years ago.

Thousands of excellent photographs were received by Carstens Packing Co., Tacoma, Wash., in a photographic contest conducted by the company in connection with its Dogcat brand pet food. The wide variety of fine pet photos submitted has given the judges a real task in selecting the winners.

A. C. Ferguson, formerly Chicago plant sales manager of Swift & Company, has been appointed manager of the company's wholesale market at Chicago. He fills the vacancy created by the recent death of William G. Ehrler, who had been associated with Swift for 43 years.

Truck fleets of Armour and Company and Wilson & Co. were recently announced as award winners in an inter-fleet safety competition for trucks operating in Omaha, Neb. Seventy firms or

"Birthday Ham" Spotlights Quarter-Century for Wilson

Something new in anniversary delicacies—birthday ham appropriately garnished and topped by real candles—is being used as the piece de resistance this month as Wilson & Co. units throughout the nation pause to observe the twenty-fifth birthday of the country's third largest meat packing organization.

Entering upon its second quarter-

FOUNDER CONGRATULATED

Thos. E. Wilson, founder and now chairman of Wilson & Co., receives a hearty handshake from **George Rector**, famous food authority, in token of the company's twenty-fifth anniversary, which is being observed this month. As food consultant for the company, Mr. Rector writes a weekly newspaper column on food preparation which has gained wide readership.



century of progress, Wilson & Co. is reviewing its rapid rise in the meat packing field. Tender Made ham, first produced by the company five years ago, has been chosen as emblematic of the numerous contributions made by the organization to meat product development during its 25 years of operation.

"Wilson & Co. was founded in 1916, a year of world turmoil," observed **Thos. E. Wilson**, chairman of the board. "We were young but had confidence and big

ideas. Now, as we celebrate our twenty-fifth anniversary, the world is in another period of turmoil. We think with sadness of millions of people whose lives and progress are interrupted by war. America has much to be thankful for. Our great country is like a young man in the full flood of his strength and vigor. As a nation we have only started. Our greatest progress has yet to be made."

Among the products which Wilson & Co. has developed are a modern lard in

an unique, easily handled container, an improved style of smoked ham, mild and fast-cooking, smoked turkey, goose and capon for epicurean tastes, thicker, "man-sized" sliced bacon, packed on the rind for extra freshness, Mor, a canned cured pork shoulder meat product, and a method of protecting meats with a film of edible gelatine, making it possible to deliver meats to the market as fresh as when they left the company's coolers.

agencies took part in the contest, which involved 1,709 vehicles.

W. F. Gohlke, vice president and general manager of Walker's Austex Chili Co., Austin, Tex., was in Chicago on business this week.

Frank Hickey, 62, president and treasurer, Hickey Leather Co., Shrewsbury, Mass., passed away on August 4.

Frederick C. Baker, 46, long with the Seattle branch of Geo. A. Hormel & Co., died August 1 at Ellensburg, Wash., from injuries received in a motor car accident. His car turned over several times after a tire blew out.

Ray S. Stark, sales manager, Pittsburgh Provision & Packing Co., Pittsburgh, Pa., is convalescing following an operation at St. Margaret's hospital.

New York City's modernized Washington Market was formally opened by Mayor F. H. La Guardia and Commissioner W. F. Morgan, jr., on July 21. Rejuvenation of the 57-year-old structure was made possible through use of federal funds.

S. B. White, one of the leading sales representatives at the Topeka plant of John Morrell & Co., recently completed

25 years in the meat industry. **Walter Zimmer**, assistant foreman of the Sioux Falls beef kill, has also attained the 25-year mark.

Louis Joseph, formerly manager of the beef department of Wilson & Co., New York, passed away last month at Glastonbury, Conn. Mr. Joseph retired from his post with Wilson & Co. early in 1939. His business activities started before the turn of the century with the old S. & S. organization and continued with Wilson & Co. He did a great deal of charitable work among the underprivileged in New York City.

Safeway Stores, Inc., plans to build a large addition to its meat processing and distributing plant at San Francisco. The building program will cost \$50,000, it is reported.

Sylvester J. Kocaja, 58, a health department meat inspector in Milwaukee for 32 years, died last month at his home in that city.

Ben Campton, executive secretary of Meat Packers, Inc., Los Angeles, left July 31 for a two-week vacation in the Pacific Northwest. He planned to combine business and pleasure on the motor

trip, calling on packers in San Francisco, Portland, Seattle and Tacoma.

Grand opening of Wilson & Co.'s new \$40,000 branch house at New London, Conn., was held on July 27. The new two-story structure measures 90 by 71 ft., with its irregular layout accommodating a rear wall 116 ft. long. It features an enclosed shipping room and loading dock equipped with one of the largest single roll steel doors in the country. Main cooler measures 78 by 30 ft. Howard L. Morehouse, manager, has been with the company 22 years. The structure replaces the former branch located at 32 Bank st.

Plankinton Packing Co., Milwaukee, recently purchased a 1,025-lb. hog, believed to be the largest ever marketed at Milwaukee. The animal, raised by Henry Altenderg of Lake Beulah, Wis., brought 8c per lb.

More than 1,100 persons were on hand for the annual Houston Packing Co. picnic, held at Texaco country club, about 15 miles from Houston, on July 26. Plant employees triumphed over office workers in a baseball game and a girls' volley ball game. Golfing and other sports were topped off by a southwest Texas barbecue and dancing.

Kirke L. Bonnell has been appointed southwestern representative of the Cincinnati Butchers' Supply Co., serving southern California and Arizona. He will also handle several allied lines which fit in with "Boss" products. Mr. Bonnell for many years was affiliated with the Bonnell-Tohtz Co., St. Louis, which included in its activities the distribution of "Boss" machinery and equipment to



K. L. BONNELL

packers and sausage manufacturers in the central states.

Cudahy Packing Co. has opened a branch house in Albany, Ga., the city in which the company erected a modern plant several years ago. The new branch, for which space has been leased from the Atlantic Coast Line, is under the direction of F. A. Kilgo. It will employ between 30 and 40 persons.

Smokehouse of the Union Packing Co., Nose Creek, Alberta, Canada, was destroyed by a fire on July 27.

Dr. W. B. Bowers, plant doctor at the Chicago plant of Swift & Company, has retired after 28 years in the service of the company. He joined Swift as a member of the plant doctor's office staff and at various times in his career served at the Omaha Packing Co. and G. H. Hammond Co.

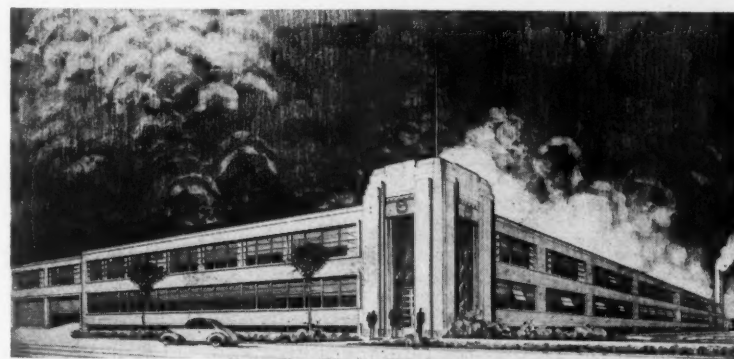
With its July, 1941, issue, the *Morrell Magazine*, company organ of John Morrell & Co., entered its eighteenth year of publication. Originally carrying news to 3,500 employees, the magazine now has a circulation of 8,300. Size



BREAKS GROUND FOR NEW TEE-PAK BUILDING

R. L. Atkinson, president of Transparent Package Co., Chicago, broke ground on July 30 for a new building (below) to adjoin the firm's present plant. The new unit will add about 100,000 sq. ft. of floor space to the company's facilities. Others participating in the ceremony (left to right): T. T. Morrow, advertising manager; R. F. Marsh; E. O. Johnson, vice president, and H. H. Wright, W. J. Bell and C. F. Reed.

President Atkinson states that the "new building will permit us to expand our manufacturing and service facilities and place us in a position to handle efficiently the steadily increasing demand for "Tee-Pak" casings. No effort will be spared in attempting to give our customers the finest possible service. We expect to be able to occupy the new quarters in about three months."



was recently increased from 24 to 32 pages.

Milo B. Medlock of Macon, Ga., formerly with Armour and Company and now retired, motored to New York with Mrs. Medlock. They are spending a few weeks visiting their son, Milo B. Medlock, jr., who is also with Armour and Company in the refinery sales department at Jersey City, N. J.

Work has begun at the plant of Geo. A. Hormel & Co., Austin, Minn., on a new sticking pen for the hog dressing department, extension of the hog dressing floor, installation of a new hog chain, and construction of a one-story market building and larger stockyard.

Sausage department at the Muncie, Ind., main plant of Kuhner Packing Co.

was recently equipped with a new "Buffalo" silent cutter of 800-lb. capacity and stuffer of the same make.

Judd Presley, for 39 years an employee of Swift & Company and for the past 23 years its representative in San Angelo, Tex., territory, retired last month. He plans to spend part of his leisure fishing and traveling.

Raskin Packing Co., Sioux City, Ia., has obtained a permit for construction of a \$6,500 addition. Construction will require about six weeks.

The wholesale meat firm of Thomas Darrington & Partner, Ltd., Smithfield Market, London, will henceforth operate under the name of Partners Products Limited. No change in management, policy or address is involved.

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Summer Sun Beating Down
115 Degrees Hot!
Thanks to *CALCIUM CHLORIDE***



Below Zero Brine Makes this summer rink possible

BECAUSE calcium chloride brine will carry as low as 50° below zero temperature and because it can be pumped rapidly through intricate systems of pipe, it is now possible to have necessary low temperatures for outdoor skating ice under a broiling sun.

The arena shown was built by the Frick Company, Waynesboro, Pa., for the Philadelphia Gardens Outdoor Skating Rink. There is no

covering over the ice surface and the rink is kept open Summer and Winter, even in days with normal temperature in the high 80s and direct sun temperature up to 115 degrees and higher. The values of calcium chloride, which make this operation possible, are the same values which make calcium chloride the preferred brine medium for commercial cold storage and other refrigeration. Write for refrigeration manual.

CALCIUM CHLORIDE ASSOCIATION

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The Dow Chemical Co., Midland, Michigan

Refrigeration Problems in Operating an Offal Cooler

PROBLEMS of operation are presented in the fancy meat cooler which are not ordinarily found in other refrigerated rooms in the meat packing plant. Among these is the need for varying the conditions as chilling progresses in order to avoid high shrink and damage to product color.

Tongues, livers, hearts, kidneys, etc., contain a large percentage of moisture; because of their small bulk they chill quickly. Refrigeration capacity at the start of the chilling operation must be in excess of that required to maintain normal room temperature. The large amount of free moisture on product

Offal is hung on hooks or spread thinly on trays to insure rapid chilling. Surface moisture will drip from the product and collect on the floor. Steam given off during the early stages of chilling collects on walls and ceiling.

It formerly was common practice to install fans in offal coolers in an effort to hasten chilling and remove free moisture from product, but, in most cases, air conditioning principles were not employed. The result was that the air did not have sufficient moisture-carrying capacity and the process of removing moisture from the product, ceiling, walls and floor was often long and ex-

system. Therefore, the air conditioning system should have variable air handling capacities for best results.

A spray type unit is usually employed for offal cooling. Fans are operated by two-speed, two-winding motors. They may have a capacity at top speed of 8,000 cu. ft. of air per minute and 6,000 cu. ft. per minute at secondary speed.

Ammonia is supplied to the coils at 20 lbs. back pressure, or approximately 6 degs. F. A back pressure regulating valve is employed to give the desired ammonia temperature in the unit's coils to care for varying load conditions. At start of the chilling operation the unit may operate on 6-deg. ammonia and the fans may operate at top speed to absorb moisture and remove heat quickly.

When the free moisture has been evaporated, the temperature of the offal will be in the neighborhood of 40 degs. F. Back pressure is then changed and the unit is operated on 20-deg. ammonia with the fans at half-speed. If the product is to remain in the room for a considerable period, the temperature of the cooler should be carried close to or at the room dewpoint temperature in order to hold product dehydration to a minimum.

Ducts Rarely Necessary

It is rarely necessary to employ a duct system in an offal cooler unless the ceiling is low. A height of 9 ft. 6 in. is usually sufficient, unless the ceiling is obstructed with beams and the length of the blow is more than 40 ft.

Air conditioning in an offal cooler 100 ft. long, 36 ft. wide, 11 ft. high and containing 39,300 cu.ft. will be discussed as an illustration. Total heat load of this space is calculated, including loss through walls, ceiling, floor, doors and from electric lights and workmen. The greater part of the load comes in chilling the product from 98 degs. F. to 34 degs. The estimate shows total heat loss is 200,000 B.t.u. per hour, or 16 $\frac{2}{3}$ tons.

Two low temperature spray units would be required to maintain proper conditions in this cooler. Each would have a capacity of 8,000 cu.ft. per minute when fans were operated at top speed and a capacity of 6,000 cu. ft. when operated at secondary speed. These units would provide a 2 $\frac{1}{2}$ minute air change, about normal for this type of operation during the chilling period.

During the holding period the quantity of air moved would be greatly reduced, usually to 3 $\frac{1}{4}$ to 6 $\frac{1}{2}$ minute air changes. The air changes should depend on heat loss which will vary from time to time and season to season.

Another important phase of offal handling is freezing. This should be done at a temperature of zero degs. F. or lower. Product should be dry before going into the freezing temperature. When air conditioning principles are employed in freezing offal, a tunnel should be used and the unit should be placed at one end so as to discharge cold air at the top and return it at the bottom. Unit and tunnel should be integral.



PRESENTS UNIQUE PROBLEMS

The fancy meat cooler presents refrigeration problems not found elsewhere in the meat packing plant. Product must be chilled quickly in an atmosphere of high humidity; after chilling the relative humidity and temperature must be regulated to prevent dehydration. Unit coolers provide suitable conditions in the fancy meat room and are much used there.

must also be disposed of satisfactorily during this period.

As chilling progresses, the requirements for humidity and air movement change. Humidity must be increased and air movement must be reduced. Unit coolers used in offal coolers must operate with sufficient flexibility to provide the various conditions required. They must also be selected with a full knowledge of the work they are to do and their ability to perform it.

It is common practice to move offal from the killing floor to the cooler soon after it has been removed from the carcasses and washed. When the offal arrives at the cooler its temperature is close to 98 degs. F. and there is considerable moisture on its surface. This moisture creates a cooler condition which must be taken into account in designing the air conditioning system. The refrigeration load at the start of the chilling operation is largely latent heat, or at least the latent heat load is equal to or greater than the sensible heat load.

pensive. Modern unit coolers offer the best means of maintaining desired conditions in these rooms.

The equipment should be designed to carry a dry bulb temperature of 28 to 32 degs. F. with ample flexibility in operation to give the varying results needed. Humidity control is not a problem when hot product is first brought into the room as the immediate result desired is quick removal of the heat. Free moisture given off from product insures high humidity. After the surface moisture has been removed, however, and the temperature has been reduced somewhat, any further removal of moisture adds to the shrinkage loss.

This brief article will not discuss air conditioning equipment design in detail. However, it is essential that one fact be made clear if the reader is to understand what air conditioning can accomplish in offal coolers. The greater the difference between the refrigerant temperature and the room temperature, the greater will be the moisture-carrying capacity of the air handled by the



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1. **Hams must be solid.** Closing the aitchbone cavity properly is important. Jelly pockets hurt sales. The elliptical springs on Adelmann Ham Boilers exert a firm, wide, flexible pressure. Cover tilting, or lopsided hams, are prevented. Solid hams result.
2. **Hams must have good appearance.** The covers on Adelmann Ham Boilers have a slight flange so that hams may be "tucked in." Ragged edges, which mean trimming loss, are eliminated. Again, the elliptical springs with their wide, variable pressure, mould the ham evenly into a fine appearing product.
3. **Hams must have flavor.** Adelmann Ham Boilers form a self-seal. Ham is cooked in its own juice, retaining full nutritious flavor.

A complete line in choice of metal: Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel. Write for booklet, "The Modern Method," showing all, and giving trade-in schedules.



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MAPLEINE ACCENTS MEAT FLAVORS—BOOSTS SALES!

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IMPROVE FLAVOR. Meat men who use Mapleine find it brings out natural meat flavors, means more sales. Mapleine improves pork products, loaf specials, sausages, etc.

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Imitation Maple Flavor
BRINGS OUT NATURAL FLAVOR OF MEATS

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NIAGARA Air Conditioning Fan Coolers and Spray Coolers cut costs of freezing, pre-cooling and storage in packing plant applications. Their use saves weight and value in foods because they prevent the cooling process from drying out the products.

Niagara "No Frost" prevents ice formation on coils—gives full time operation at full capacity. Completely automatic.

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Canadian Sales Office: 119 Bay Street, Toronto Canadian Plant: Windsor, Ontario

Long-Cooked Meats Are Found to be Tenderest

(Continued from page 13.)

more than two hours the tenderness was greater as the difference in cooking time increased.

A further test by Miss Cover has just been reported in the May-June issue of *Food Research* (Effect of Metal Skewers on Cooking Time and Tenderness of Beef, *Food Research* 6: 233, 1941). In these tests identical round, arm-bone chuck, and standing rib roasts were selected from the right and left sides of the same carcasses. The roasts were all cooked to an internal temperature of 176 degs. F. at an oven temperature of 257 degs. F. One roast was cooked without skewers and six metal skewers (total weight about 255 grams or a bit more than 1/2 lb.) were inserted in the other. The round roasts weighed about 11 lbs., the chuck roasts about 6 lbs., and the standing rib roasts about 6 1/2 lbs. Fifteen round, 15 rib and 14 chuck roasts were thus compared.

The round roasts without skewers took 9.7 hours to reach well-done while their skewered mates took but 4.5 hours, a saving of 5.2 hours in time and a 14 per cent decrease in cooking loss. Chuck roasts cooked in 8.5 and 4.5 hours, respectively, thus saving 4.0 hours in time and 13 per cent in cooking loss. The rib roasts cooked in 5.2 and 3.1 hours respectively (the presence of the rib bones accounts for the relatively shorter cooking time), a saving of but 2.1 hours in time and 8 per cent in cooking loss.

The meats were tested for tenderness by the paired-eating method of

Cover (*Food Research* 1:287-295, 1936). This method compares identical pieces of meat from the same muscle of roasts from the right side of an animal cooked by one method with those from the left side cooked by another method. Using this method, 144 tests were made on the round roasts and 124 of the judgments showed the roasts without the skewers were more tender. This means that 86 per cent showed more tenderness for the slowly cooked roasts.

The chuck roasts gave a tenderness percentage of 79 in favor of the slowly cooked meat, while the rib roasts showed a percentage of only 64 in favor of the more slowly cooked meat. In the paragraph above it was stated that the saving in cooking time was 4.5 hours for the round, 4.0 hours for the chuck, and 2.1 hours for the rib roasts. It is thus seen that the difference in tenderness was greater as the difference in cooking time became longer.

Long Cooking for Tenderness

Miss Cover summarizes her work on 169 different pairs of roasts, including 52 arm roasts, 9 rump roasts, 15 round roasts, 63 rib roasts, 16 half hams, and 14 legs of lamb. In some cases high and low oven temperatures were compared without the use of skewers. In all cases, the greater the differences in cooking time between paired roasts, the greater was the tenderness advantage of the slowly-cooked roasts. The percentage in favor of the latter reached as high as 96 for chuck roasts where the differences in cooking time was 6.2 hours and fell as low as 54 per cent when the difference in cooking time was only 1.4 hours.

In the same issue of *Food Research*, Bell, Morgan and Dorman report their work on methods of determining collagen in cooked meat and the relation of collagen to tenderness (Collagen Determination in Cooked Meat, *Food Research* 6: 245-63, 1941). In this study rib roasts were cooked with and without skewers, shoulder meat was boiled for 1 to 3 hours, and rump and sirloin butt meat were boiled for 2 hours and 1 hour respectively. Collagen was determined in the raw and in the cooked meats.

Collagen is one of the two chief proteins in connective tissue, and it is believed to be a fairly good measure of relative tenderness. Collagen is changed to gelatin in cooking. The point of interest here is that longer cooking periods resulted in a larger proportion of the collagen being changed into gelatin than did the shorter cooking periods.

These facts all seem to hang together and to be further substantiated by the well-known effect of slow, moist cooking methods in making the less tender cuts more tender. The meat packer may find in the work reviewed here some hints of value in handling his cooked meats. He may also wish to spread such information so that institutions, hotels, restaurants and homes can cook meat so as to get the utmost tenderness and satisfaction from it.

MEAT IMPORTS AT NEW YORK

Imports for the period July 24 to July 30, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina—	Canned corned beef.....	32,062
	—Boiled canned beef.....	180
	—Canned brisket beef.....	8
	—Canned corned beef hash.....	46,004
	—Smoked sausage.....	1,430
Canada—	Fresh chilled ham.....	3,439
	—Cooked ham in tins.....	6,650
	—Fresh frozen ham.....	17,617
	—Fresh chilled calf livers.....	300
	—Fresh frozen beef livers.....	3,320
	—Frozen cow livers.....	4,361
	—Fresh frozen beef tongues.....	2,520
Cuba—	1,738 quarters fresh chilled beef.....	253,046
	—Fresh chilled beef cuts.....	66,135
	—Fresh frozen beef cuts.....	32,851
Uruguay—	Canned corned beef.....	8

LARD AND SURPLUS LIST

Although not included on the August list of surplus foods obtainable by relief families under the food stamp program, lard will soon be put back on the list, probably during the early part of August, according to an announcement by the U. S. Department of Agriculture. Pork, which has been a surplus food for many months, was also omitted from the August list.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on Aug. 2, 1941:

	Week Aug. 2	Previous week	Same week '40
Cured meats, lbs.	24,504,000	22,880,000	15,558,000
Fresh meats, lbs.	55,248,000	53,614,000	50,452,000
Lard, lbs.	7,368,000	7,721,000	8,105,000

CUT-OUT RESULTS IMPROVE FOR THIRD WEEK

(Chicago costs and prices, first four days of week.)

Average Chicago prices of light butchers declined 4c per cwt. during the first four days of the week, compared with last week's average, heavies were down 3c and medium butchers were up 5c per cwt. Total product values from light hogs gained 10c per cwt. while values for medium and heavy hogs advanced 1c and 5c per cwt. respectively. As a result, light hogs cut at a small profit (12c per cwt.) and the showing on the medium and heavy hogs improved.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.00	22.9	\$3.21	13.80	22.8	\$3.15	13.70	22.8	\$3.12
Picnics	5.60	17.8	1.00	5.40	17.8	.96	5.40	17.8	.96
Boston butts	4.00	22.3	.89	4.00	21.3	.85	4.00	20.8	.83
Loins (blade in)	9.80	23.0	2.25	9.60	20.2	1.94	9.60	17.0	1.63
Bellies, S. P.	11.00	17.2	1.89	9.70	16.7	1.62	8.00	15.0	1.20
Bellies, D. S.	2.00	11.5	.23	4.00	11.8	.45
Pat backs	1.00	7.0	.07	3.00	7.4	.22	4.20	7.9	.33
Plates and jowls	2.50	8.0	.20	2.80	8.0	.22	3.30	8.0	.26
Raw leaf	2.10	9.8	.21	2.20	9.8	.22	2.00	9.8	.20
P. S. lard, rend. wt.	12.40	9.9	1.23	11.30	9.9	1.12	10.50	9.9	1.04
Spare ribs	1.60	11.6	.19	1.50	9.0	.14	1.50	8.0	.12
Trimming	3.00	16.5	.50	2.80	16.5	.46	2.80	16.5	.46
Feet, tails, neckbones	2.0010	2.0009	2.0009
Offal and miscellaneous484848
TOTAL YIELD AND VALUE	69.00		\$12.22	70.00		\$11.70	71.00		\$11.17
Cost of hogs per cwt.		\$11.44			\$11.48			\$11.09	
Condemnation loss		.06			.06			.06	
Handling and overhead		.60			.54			.47	
TOTAL COST PER CWT.									
ALIVE		\$12.10			\$12.08			\$11.62	
TOTAL VALUE		12.22			11.70			11.17	
Loss per cwt.	38			.45	
Loss last week		.14			.42			.61	
Profit per cwt.		.12			

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., August 7, 1941

REGULAR HAMS	
Green	*S.P.
8-10	23 1/4
10-12	23 1/2
12-14	23 3/4
14-16	23 1/2
16-18 range	23 1/2

BOILING HAMS	
Green	*S.P.
16-18	23 1/4
18-20	23 1/2
20-22	23 3/4
16-20 range	23 1/2
16-22 range	23 1/2

SKINNED HAMS	
Fresh & Fr. Frzn.	*S.P.
10-12	25 1/4
12-14	25 1/2
14-16	25 3/4
16-18	25 1/2
18-20	25 3/4
20-22	25 1/2
22-24	21 1/2
24-26	21 1/2
26-30	20 1/2
28/up, No. 2's inc.	20

PICNICS	
Green	*S.P.
4-6	18 1/4
6-8	18 1/2
8-10	18 3/4
10-12	18 1/2
12-14	18 1/4
8/up, No. 2's inc.	18 1/4
Short shank 1/2-lb. over.	

GREEN AMERICAN BELLIES	
18-20	13 1/4
20-25	13

BELLIES	
(Square Cut Seedless)	
Green	*D.C.
6-8	19 1/4
8-10	19
10-12	17 1/4
12-14	17
14-16	16 1/4
16-18	16 1/4

*Quotations represent No. 1 new cure.

D. S. BELLIES	
Clear	Rib
16-18	12 1/4
18-20	12 1/2
20-25	12 1/2
25-30	12 1/2
30-35	12
35-40	11 1/2
40-50	10 1/4

D. S. FAT BACKS	
6-8	8
8-10	8 1/4
10-12	8 1/2
12-14	8 1/2
14-16	8 1/2
16-18	9 1/4
18-20	9 1/4
20-25	10

OTHER D. S. MEATS	
Regular plates	6-8 10 1/4
Clear plates	4-6 8
D. S. jowl butts	8 1/4-8 1/2
S. P. jowls	8 1/4
Green square jowls	9 1/4-9 1/2
Green rough jowls	8 1/4

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Aug. 2	10.17 1/2	9.90ax	10.12 1/2
Monday, Aug. 4	10.25	10.00	10.25
Tuesday, Aug. 5	10.15ax	9.82 1/2	10.12 1/2
Wednesday, Aug. 6	10.15ax	9.85	10.12 1/2
Thursday, Aug. 7	10.20ax	9.90	10.25
Friday, Aug. 8	10.20	9.90	10.25

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	11 1/2
Kettle rend., tierces, f.o.b. Chgo.	12 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	12 1/2
Neutral, tierces, f.o.b. Chicago.	11 1/2
Shortening, tierces, c.a.f.	14 1/2

Havana, Cuba Pure Lard Price

Wednesday, August 6.....15.10

FUTURE PRICES

SATURDAY, AUGUST 2, 1941				
	Open	High	Low	Close
LARD—				
Sept. ..10.10	10.17 1/2	10.10	10.17 1/2	b
Oct.10.20	10.30	10.17 1/2	10.30	b
Dec.10.50	10.52 1/2	10.40	10.50	b
Jan.10.50	10.60	10.50	10.60	b

Sales: Sept., 58; Oct., 59; Dec., 74; Jan., 6; total, 197 sales.

Open interest: Aug., 21; Sept., 1,564; Oct., 1,027; Dec., 997; Jan., 57; total, 3,666 lots.				
CLEAR BELLIES—				
Sept.	12.75	12.75
Oct.	13.00	13.00

MONDAY, AUGUST 4, 1941				
Aug.10.25				10.25b
Sept.10.17 1/2	10.35	10.17 1/2	10.30ax	
Oct.10.30-27 1/2	10.45	10.27 1/2	10.40ax	
Dec.10.57 1/2-50	10.67 1/2	10.50	10.62 1/2ax	
Jan.10.62 1/2	10.72 1/2	10.60	10.70ax	

Sales: Sept., 47; Oct., 49; Dec., 67; Jan., 8; total, 171 sales.

Open interest: Sept., 1,544; Oct., 1,015; Dec., 1,022; Jan., 61; total, 3,642 lots.

CLEAR BELLIES—				
Sept.12.75n				12.75n
Oct.13.00n				13.00n

TUESDAY, AUGUST 5, 1941				
Aug.10.15ax				10.15ax
Sept.10.27 1/2	10.27 1/2	10.12 1/2	10.12 1/2b	
Oct.10.35	10.35	10.25	10.27 1/2ax	
Dec.10.60	10.60	10.45	10.45b	
Jan.10.57 1/2	10.60	10.55	10.55ax	

Sales: Sept., 56; Oct., 24; Dec., 73; Jan., 3; total, 156 sales.

Open interest: Sept., 1,513; Oct., 1,008; Dec., 1,063; Jan., 61; total, 3,645 lots.

CLEAR BELLIES—				
Sept.12.75n				12.75n
Oct.13.00n				13.00n

WEDNESDAY, AUGUST 6, 1941				
Aug.10.15ax				10.15ax
Sept.10.17 1/2	10.25	10.15	10.15-17 1/2	
Oct.10.27 1/2-30	10.35	10.27 1/2	10.27 1/2	
Dec.10.50	10.55	10.47 1/2	10.47 1/2b	
Jan.10.62 1/2	10.62 1/2	10.57 1/2	10.57 1/2	

Sales: Sept., 27; Oct., 22; Dec., 38; Jan., 14; total, 101 sales.

Open interest: Sept., 1,493; Oct., 1,008; Dec., 1,080; Jan., 72; total, 3,653 lots.

CLEAR BELLIES—				
Sept.12.75n				12.75n
Oct.13.00n				13.00n

THURSDAY, AUGUST 7, 1941				
Aug.10.15b				10.15b
Sept.10.15	10.25	10.15	10.20ax	
Oct.10.32 1/2	10.35	10.27 1/2	10.32 1/2ax	
Dec.10.45-47 1/2	10.57 1/2	10.45	10.52 1/2ax	
Jan.10.60	10.65	10.57 1/2	10.65ax	

Sales: Sept., 46; Oct., 22; Dec., 32; Jan., 45; total, 165 sales.

Open interest: Sept., 1,465; Oct., 1,006; Dec., 1,091; January, 111; total, 3,673 lots.

CLEAR BELLIES—				
Sept.12.75n				12.75n
Oct.13.00n				13.00n

FRIDAY, AUGUST 8, 1941				
Aug.10.15b				10.15b
Sept.10.17 1/2	10.22 1/2	10.10	10.20	
Oct.10.30	10.32 1/2	10.22 1/2	10.32 1/2ax	
Dec.10.50	10.50	10.42 1/2	10.52 1/2	
Jan.10.60	10.60	10.52 1/2	10.60b	

CLEAR BELLIES—				
Sept.12.75n				12.75n
Oct.13.00n				13.00n

FRANKFURT MANUFACTURE

Frankfurt manufacture is discussed fully in THE NATIONAL PROVISIONER'S latest authoritative operating handbook, "Sausage and Meat Specialties."

STOCKS AT SEVEN MARKETS

Total lard stocks at seven large markets declined over 13 1/2 million lbs. in July to total 229,016,936 lbs. on July 31 compared with 242,624,387 lbs. on June 30. This was the first significant decrease in lard holdings in some months.

Meat stocks at the seven packing centers on July 31 were 219,349,906 lbs., or about 16 1/2 million lbs. smaller than at the close of June, but were 28 1/2 million lbs. larger than on July 31, 1940. The decline in meat holdings during July was entirely in S. P. meats; D. S. belly and fat back stocks increased slightly.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph, and Milwaukee, on July 31, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	July 31, 1941	June 30, 1941	July 31, 1940
Total S. P. meats	134,492,265	154,043,966	127,643,180
Total D. S. meats	52,862,051	49,474,667	40,117,840
Other cut meats	31,995,590	32,500,589	28,121,157
Total all meats	219,349,906	235,919,242	195,882,180
P. S. lard	207,798,427	218,567,143	206,782,922
Other lard	21,218,509	24,057,244	24,857,968
Total lard	229,016,936	242,624,387	231,640,890
S. P. regular hams	14,386,664	17,856,472	16,022,678
S. P. skinned hams	46,817,010	56,096,670	52,380,800
S. P. bellies	59,007,718	65,084,319	50,604,886
S. P. picnics	9,324,860	14,975,525	8,590,390
D. S. bellies	40,291,016	37,306,549	25,896,301
D. S. fat backs	12,498,035	12,630,118	13,694,546

JUNE MEAT PRODUCTION

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during June with comparisons (figures in millions of pounds):

	Beef	Veal	Lamb & Mutton	Pork & Lard*	Lard**
1941					
June	466	46	54	623	1181
May	487	52	65	723	149
April	428	50	62	680	124
March	405	44	62	704	189
February	371	40	61	667	113
January	453	43	70	789	119
1940					
June	385	45	52	606	122
1939	397	47	53	586	108
1941					
January-June, incl.	2,605	276	374	4,186	765
1940	2,398	263	344	4,365	806
1939	2,267	268	342	3,494	627

* Unrendered. ** Rendered.

† Includes 13,047,000 lbs. rendered pork fat. Rendered pork fat, not segregated from lard prior to November 1, 1940.

FSCC Purchases

WASHINGTON (Special).—The purchases of the Federal Surplus Commodities Corp. on August 7 were: 10,675,000 lbs. of cured pork; 3,566,262 lbs. of canned pork; 948,000 lbs. of lard and 25,000 100-yd. bundles of hog casings.

The FSCC announced last week that it is now in a position to purchase pork and soya links, as listed in Announcement FSC-135, and desires to receive future offers of this product. The agency states, however, that at present it cannot buy canned sliced bacon and requests packers to discontinue offerings.

MARKETS

Large mar-
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on July 31
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31, 1940.
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ONAL PRO-

July 31,
1940

127,043,193

107,117,840

25,121,187

190,882,199

206,782,923

24,857,983

231,640,960

16,022,078

52,360,908

50,904,988

8,590,529

25,586,301

18,694,548

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Pork

& Lard**

ds

623 1161

723 146

680 128

704 130

667 118

789 130

695 122

586 106

4,186 796

4,365 990

3,484 657

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August 9, 1941

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,
Week ended		per lb.
Aug. 6, 1941		
per lb.		
Prime native steers—		
400-600	19 1/2 @ 20	18 @ 18 1/4
600-800	19 1/2 @ 20	17 1/2 @ 18 1/4
800-1000	20	17 1/2 @ 18 1/4
Good native steers—		
400-600	17 1/2 @ 18 1/4	17 1/2 @ 18
600-800	17 @ 18	16 1/2 @ 17 1/4
800-1000	16 1/2 @ 17 1/4	16 1/2 @ 17 1/4
Medium steers—		
400-600	16 1/2 @ 17 1/4	16 1/2 @ 17
600-800	16 @ 17	16 1/2 @ 16 1/4
800-1000	15 1/2 @ 16 1/4	16 1/2 @ 16 1/4
Heifers, good, 400-600	17 1/2	16 1/2 @ 17
Cows, 400-600	14 @ 14 1/2	12 @ 13
Hind quarters, choice—	22	22 1/2 @ 23 1/4
Fore quarters, choice—	15 1/2	13 1/2 @ 14

Beef Cuts

Steer loins, choice, 60/65	33 1/2	unquoted
Steer loins, No. 1	30 1/2	32
Steer short loins, choice, 30/35.45 1/2	27	unquoted
Steer short loins, No. 1	27	31
Steer short loins, No. 2	23	30
Steer loin ends (hips)	24	28
Steer loin ends, No. 2	24	27 1/2
Cow loins	22	23
Cow short loins	25	23
Cow loin ends (hips)	20 1/2	19 1/2
Steer ribs, choice, 30/40	24	unquoted
Steer ribs, No. 1	21	22
Steer ribs, No. 2	21	20
Cow ribs, No. 2	18	13
Cow ribs, No. 3	15	12 1/2
Steer rounds, choice, 80/100	21	unquoted
Steer rounds, No. 1	20 1/2	20 1/2
Steer rounds, No. 2	19 1/2	20 1/2
Steer chuck, choice, 80/100	15 1/2	unquoted
Steer chuck, No. 1	15	14 1/2
Steer chuck, No. 2	14 1/2	14 1/2
Cow rounds	17	15 1/2
Cow chuck	14	10 1/2
Steer plates	11	7 1/2
Medium plates	10	7
Briskets No. 1	16	13
Cow navel ends	11	7
Steer navel ends	8	6
Fore shanks	10 1/2	8 1/2
Hind shanks	8 1/2	6 1/2
Strip loins, No. 1 bbls.	72	60
Strip loins, No. 2	41	40
Striploin butts, No. 1	32	32
Striploin butts, No. 2	28	22
Beef tenderloins, No. 1	67	61
Beef tenderloins, No. 2	60	61
Rump butts	27	15 1/2
Flank steaks	26	25
Shoulder clods	19	15 1/2
Hanging tenderloin	19	15
Inside, green, 12/18 range	21	18
Outside, green, 8 lbs. up	20	17 1/2
Kauckies, green, 8 lbs. up	20 1/2	17 1/2

Beef Products

Brains	6	6
Heart	12	18
Tongues	15	13
Sweetbreads	15	13
Or-tail	10	10
Fresh tripe, plain	10	10
Fresh tripe, H. C.	15	11 1/2
Livers	25	18
Kidneys	8	9

Veal

Choice carcass	20 1/2	16
Good carcass	19 1/2	15
Good saddles	25 1/2	20
Good racks	18 1/2	12
Medium racks	13 1/2	11

Veal Products

Brains, each	10	7
Sweetbreads	31	30
Calif livers	55	49

Lamb

Choice lambs	20	20
Medium lambs	19	18
Choice saddles	24	23
Medium saddles	22	21
Choice fores	19 1/2	17
Medium fores	18	15
Lamb fries	28	22
Lamb tongues	17	17
Lamb kidneys	15	15

Mutton

Heavy sheep	8	5
Light sheep	11	8
Heavy saddles	10	7
Light saddles	13	10
Heavy fores	6	6
Light fores	6	6
Mutton legs	15	12
Mutton loins	12	8
Mutton stew	8	4
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	24	15 1/2
Picnics	18	11 1/2
Skinned shoulders	20	11 1/2
Tenderloins	32	25
Spareribs	14	8 1/2
Back fat	10	6 1/2
Boston butts	23 1/2	13
Boneless butts, cellar	26	16
trim, 2@4	13	8
Hocks	9	5
Tails	4	2
Neck bones	4	2
Slip bones	10	7
Blade bones	16	7
Heads	4	2 1/2
Kidneys, per lb.	6 1/2	3
Livers	16	6
Brains	8	7
Ears	4	4
Snouts	8	8
Chitterlings	6	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.	26	@ 26 1/2
1 parchment paper	27	@ 27 1/2
Fancy regular hams, 14@16 lbs.	25	@ 25 1/2
Standard reg. hams, 14@16 lbs.	21	@ 21 1/2
Picnics, 4@8 lbs., short shank, plain	21	@ 21 1/2
Picnics, 4@8 lbs., long shank, plain	19 1/2	@ 19 1/2
Fancy bacon, 6@8 lbs., plain	26	@ 26 1/2
Standard bacon, 6@8 lbs., plain	23 1/2	@ 23 1/2
No. 1 best sets, smoked	37	@ 38
Insides, 8@12 lbs.	35 1/2	@ 36 1/2
Outsides, 5@9 lbs.	35 1/2	@ 36 1/2
Kauckies, 5@9 lbs.	35 1/2	@ 36 1/2
Cooked hams, choice, skin on, fattened	40 1/2	@ 40 1/2
Cooked hams, choice, skinless, fattened	43 1/2	@ 43 1/2
Cooked picnics, skin on, fattened	34 1/2	@ 34 1/2
Cooked picnics, skinned, fattened	35 1/2	@ 35 1/2

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.75
Lamb tongue, short cut, 200-lb. bbl.	\$9.00
Regular tripe, 200-lb. bbl.	\$7.50
Honeycomb tripe, 200-lb. bbl.	\$30.00
Pocket honeycomb tripe, 200-lb. bbl.	\$35.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$19.00
80-100 pieces	18.50
100-125 pieces	18.00
Clear plate pork, 25-35 pieces	18.00
Bean pork	19.50
Brisket pork	24.00
Plate beef	20.00
Extra plate beef	20.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	16 1/2 @ 17
Special lean pork trimmings 85%	25
Extra lean pork trimmings 95%	26 1/2 @ 27
Pork cheek meat (trimmed)	17 @ 17 1/2
Pork hearts	13
Pork livers	14
Native boneless bull meat (heavy)	17 @ 17 1/2
Boneless chucks	16 1/2 @ 17
Shank meat	16 1/2 @ 16 1/2
Beef trimmings	14 1/2
Dressed canners, 350 lbs. and up	12 1/2
Dressed canner cows, 400-450 lbs.	13
Dr. bologna bulls, 500 lbs. and up	13 1/2 @ 13 1/2
Tongues, No. 1 canner trim	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	31
Country style sausage, fresh in link	26
Country style sausage, fresh in bulk	24
Country style sausage, smoked	30 1/2
Frankfurters, in sheep casings	29
Frankfurters, in hog casings	29
Skinless frankfurters	27
Bologna in beef bungs, choice	23
Bologna in beef middles, choice	23 1/2
Liver sausage in beef rounds	19 1/2
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	26 1/2
Head cheese	17
New England luncheon specialty	29
Mixed luncheon specialty, choice	24
Tongue and blood	25
Blood sausage	21
Souse	19
Polish sausage	28

DRY SAUSAGE

Cervelat, choice, in hog bungs	44
Thuringer	25
Farmer	35
Holsteiner	35
B. C. salami, choice	40
Milano, salami, choice in hog bungs	41
B. C. salami, new condition	26
Franks, choice, in hog middles	40
Genoa style salami, choice	39
Pepperoni	39
Mortadella, new condition	25
Cappicola	49
Italian style hams	40

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hs. stock).	
In 400-lb. bbls., delivered	\$ 8.75
Salt peter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	8.50
Small crystals	9.50
Medium crystals	9.75
Large crystals	10.50
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	nominal
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar	
Raw, 96 basis, f.o.b. New Orleans	3.70
Standard gran., f.o.b. refiners (2%)	5.20
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	4.95
Dextrose, in car lots, per cwt. (cotton)	4.47
In paper bags	4.42

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	18
Domestic rounds, 140 pack	38
Export rounds, wide	50
Export round, medium	22
Export rounds, narrow	35
No. 1 weasands	06
No. 2 weasands	06
No. 1 bungs	16
No. 2 bungs	10
Middles, regular	60
Middles, select, wide, 2@2 1/2 in.	05
Middles, select, extra, 2@2 1/2 in. & up	90
Dried or salted bladders	
12-15 in. wide, flat	1.05
10-12 in. wide, flat	70
8-10 in. wide, flat	35
6-8 in. wide, flat	25

Pork casings:	
Narrow, per 100 yds.	1.90
Narrow, special, per 100 yds.	1.90
Medium, regular	1.50
English, medium	1.35
Wide, per 100 yds.	1.20
Extra wide, per 100 yds.	.50
Export bungs	.19
Large prime bungs	.16
Medium prime bungs	.11
Small prime bungs	.08
Middles, per set	.19

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	29	34
Resifted	31	36
Chili pepper	28	27
Powder	27	28
Cloves Amboyna	27 1/2	32 1/2
Zanzibar	24	24 1/2
Ginger, Jamaica	26	31
African	23	29
Mace, Fancy Banda	59	67
East Indies	52	59
East & West Indies Blend	56	56
Mustard flour, fancy	34	34
No. 1	21	21
Nutmeg, fancy Banda	21	24
East Indies	18 1/2	23
East & West Indies Blend	23	23
Paprika, Spanish	31	31
Pepper, Cayenne	26	26
Red No. 1	35	35
Black Malabar	11	15
Black Lampung	8	10
Pepper, white Singapore	13	16 1/2
Muntok	13 1/2	17
Packers	14	14

SEEDS AND HERBS

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MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	19 1/2 @ 20 1/4
Choice, native, light.....	19 @ 20
Native, common to fair.....	18 @ 17 1/2

Western Dressed Beef

Native steers, good, 800@800 lbs.....	17 @ 18
Native choice yearlings, 400@600 lbs.....	17 1/2 @ 19
Good to choice heifers.....	15 1/2 @ 16 1/2
Good to choice cows.....	14 1/2 @ 15 1/2
Common to fair cows.....	13 1/2 @ 14
Fresh bologna bulls.....	16 @ 17

BEEF CUTS

No. 1 ribs (prime).....	26 @ 27
No. 2 ribs (choice).....	22 @ 24
No. 3 ribs (good).....	20 @ 22
No. 1 loins (prime).....	42 @ 48
No. 2 loins (choice).....	28 @ 35
No. 3 loins (good).....	25 @ 27
No. 1 hinds and ribs (prime).....	26 @ 27
No. 2 hinds and ribs (choice).....	21 1/2 @ 22
No. 1 rounds.....	18 @ 19
No. 2 rounds.....	18 @ 19
No. 3 rounds (good).....	17 @ 18
No. 1 chucks.....	16 @ 17
No. 2 chucks.....	16 @ 17
No. 3 chucks.....	15 @ 16
Rolls, reg. 4@6 lbs. av.....	28 @ 28
Rolls, reg. 6@8 lbs. av.....	28 @ 29
Tenderloins, steers.....	48 @ 53
Tenderloins, cows.....	40 @ 40
Tenderloins, bulls.....	40 @ 45
Shoulder clods.....	21 @ 22

DRESSED VEAL

Good.....	20 @ 21
Medium.....	19 @ 20
Common.....	18 @ 19

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	20 @ 21
Genuine spring lambs, good to medium.....	19 @ 20
Genuine spring lambs, medium.....	18 @ 19
Sheep, good.....	18 @ 19
Sheep, medium.....	8 @ 10

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	@ 17.25
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	18.50 @ 18.75

FRESH PORK CUTS

Pork loins, fresh, 10@12 lbs.....	21 1/2 @ 23 1/2
Shoulders, 10@12 lbs. av.....	20 @ 21
Butts, regular, 4-6 lbs.....	23 @ 24
Hams, regular, fresh, 10@12 lbs. av.....	24 @ 25
Hams, skinned, fresh, 10@12 lbs.....	25 @ 26
Picnics, fresh, 6@8 lbs.....	18 @ 19
Pork trimmings, extra lean, 90-95%.....	26 @ 27
Pork trimmings, regular 50% lean.....	17 @ 18
Spareribs, medium.....	13 @ 14
Pork loins, fresh 10@12 lbs.....	25 @ 26
Shoulders, 6@10 lbs. av.....	22 @ 23
Butts, regular, 1 1/2@3 lbs.....	22 @ 23
Hams, regular, fresh, 10@12 lbs.....	25 @ 26 1/2
Hams, skinned, fresh, 10@12 lbs.....	27 @ 27 1/2
Picnics, fresh, 4@6 lbs.....	20 @ 20 1/2
Pork trimmings, extra lean 90@95%.....	28 @ 29
Pork trimmings, reg. 50% lean.....	18 @ 19
Spareribs, medium.....	15 @ 16
Boston butts.....	26 @ 27

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	48
Cooked hams, choice, skinless, fattened.....	51

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	27 @ 28
Regular hams, 10@12 lbs. av.....	27 @ 28
Regular hams, 12@14 lbs. av.....	26 1/2 @ 27
Skinned hams, 10@12 lbs. av.....	28 1/2 @ 29
Skinned hams, 12@14 lbs. av.....	28 @ 29
Skinned hams, 16@18 lbs. av.....	27 1/2 @ 28
Skinned hams, 18@20 lbs. av.....	27 @ 28
Picnics, 4@6 lbs. av.....	20 1/2 @ 21
Picnics, 6@8 lbs. av.....	20 @ 20 1/2
Bacon, boneless, western.....	26 1/2 @ 27
Bacon, boneless, city.....	26 @ 27
Beef tongue, light.....	23 @ 24
Beef tongue, heavy.....	26 @ 28

GREEN CALFSKINS

5-9 0 1/4 12 1/4 14 14-18 18 up	
Prime No. 1 veals.....	22 3.10 3.25 3.50 3.60
Prime No. 2 veals.....	20 2.80 2.95 3.00 3.20
Buttermilk No. 1.....	17 2.60 2.75 2.90
Buttermilk No. 2.....	16 2.45 2.60 2.65
Branded gruby.....	11 1.65 1.80 1.85 1.90
Number 3.....	11 1.65 1.80 1.85 1.90

BUTCHERS' FAT

Shop fat.....	\$3.00 per cwt.
Breast fat.....	4.00 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.50 per cwt.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on August 6, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$18.00@19.00			
500-600 lbs. ¹	17.50@18.50		\$13.00@13.50	
600-700 lbs. ¹	17.50@18.50	\$17.50@18.00	17.50@18.50	\$18.50@19.00
700-800 lbs. ²	17.00@18.00	17.50@18.00	17.50@18.00	18.00@18.50
STEER, Good:				
400-500 lbs. ¹	17.00@18.00			
500-600 lbs. ¹	17.00@17.50		17.00@18.00	17.00@18.00
600-700 lbs. ¹	17.00@17.50	16.50@17.50	16.50@17.50	17.00@18.00
700-800 lbs. ²	16.50@17.00	16.50@17.50	16.50@17.50	17.00@18.00
STEER, Commercial:				
400-600 lbs. ¹	15.50@17.00		15.50@16.50	16.00@17.00
600-700 lbs. ¹	15.50@17.00	16.00@16.50	15.50@16.50	16.00@17.00
STEER, Utility:				
400-600 lbs. ¹	14.00@15.50		15.00@15.50	14.00@15.50
COW (All Weights):				
Commercial.....	14.00@15.00	15.00@15.50	15.00@15.50	
Utility.....	13.25@14.00	14.00@15.00	14.00@15.00	14.00@14.50
Cutter.....	12.75@13.25	13.50@14.00	13.50@14.00	13.50@14.00
Canner.....	12.00@12.50			
Fresh Veal And Calf:³				
VEAL, Choice:				
80-130 lbs.....	19.00@20.00	20.50@23.00	19.00@21.00	20.00@21.00
130-170 lbs.....	18.00@19.00		19.00@21.00	
VEAL, Good:				
50-80 lbs.....	17.00@19.00	18.50@19.50	18.00@19.00	18.00@19.00
80-130 lbs.....	18.00@19.00	19.00@20.50	17.50@20.00	19.00@20.00
130-170 lbs.....	16.00@18.00		17.50@20.00	
VEAL, Commercial:				
50-80 lbs.....	16.00@17.00	16.50@18.50	16.50@18.50	16.00@17.00
80-130 lbs.....	16.00@18.00	17.50@19.00	16.50@18.50	17.00@18.00
130-170 lbs.....	15.50@16.50		16.50@18.50	
VEAL, Utility:				
All weights.....	14.50@16.50	16.00@17.00	15.00@17.00	14.00@16.00
Fresh Lamb And Mutton:				
SPRING LAMBS, Choice:				
30-40 lbs.....	18.00@19.00	20.00@21.00	20.00@21.00	20.00@21.00
40-45 lbs.....	18.00@19.00	20.00@21.00	20.00@21.00	20.00@21.00
45-50 lbs.....	18.00@19.00	19.50@20.50	19.00@20.00	19.00@20.00
50-60 lbs.....	17.00@18.00	19.00@20.00	18.00@19.00	18.00@19.00
SPRING LAMBS, Good:				
30-40 lbs.....	16.00@18.00	19.00@20.00	19.00@20.00	15.00@20.00
40-45 lbs.....	16.00@18.00	19.00@20.00	18.50@20.00	19.00@20.00
45-50 lbs.....	16.00@18.00	18.50@19.50	18.00@19.00	18.00@19.00
50-60 lbs.....	16.00@17.00	18.00@19.00	17.00@18.00	17.00@18.00
SPRING LAMBS, Commercial:				
All weights.....	14.00@16.00	16.00@18.50	16.00@18.00	16.00@17.00
SPRING LAMBS, Utility:				
All weights.....	12.00@14.00	14.00@16.50	14.00@16.00	14.00@16.00
MUTTON (Ewe), 70 Lbs. Down:				
Good.....	9.00@10.00	11.00@12.00	11.00@12.00	
Commercial.....	8.00@ 9.00	10.00@11.00	9.50@11.00	
Utility.....	7.50@ 8.00	8.00@10.00	8.00@ 9.50	
Fresh Pork Cuts:⁴				
LOINS No. 1 (Bladeless Incl.) :				
8-10 lbs.....	23.50@25.00	24.00@25.00	22.00@24.00	21.00@23.00
10-12 lbs.....	23.50@24.50	24.00@25.00	22.00@24.00	21.00@23.00
12-15 lbs.....	18.00@19.50	21.00@23.00	19.00@21.00	18.00@21.00
16-22 lbs.....	16.00@17.00	17.50@19.00	17.00@18.50	17.00@18.50
SHOULDERS: Skinned N. Y. Style:				
8-12 lbs.....	19.50@20.50		19.00@21.00	
BUTTS, Boston Style:				
4-8 lbs.....	22.50@23.50		22.00@24.00	23.00@24.00
SPARE RIBS:				
Half sheets.....	13.50@14.50			
TRIMMINGS:				
Regular.....	16.00@16.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, L.C. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Mutton kidneys, each.....	5
Livers, beef, per lb.....	29
Oxtails, per lb.....	15
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

MAKING FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

EASTERN FERTILIZER MARKETS

New York, August 6, 1941

The crackling market was strong the past week. Sales were made at New York at \$1.00; South American low test sold at \$1.05, c.i.f. Tankage sold at \$4.75 and 10c, f.o.b. eastern shipping points.

Price of nitrate of soda for the next three months was advanced \$3.00 per ton by importers. Fish scrap declined to \$4.25 and 10c, because of the increased catch of fish.

Tallow and Greases Remain Inactive, but Hold Steady

NEW YORK, AUGUST 6, 1941

TALLOW.—Though much quieter during the past week, the tallow market was very steady and prices remained unchanged. Soapers continued to bid 8c for extra, with sellers holding for ¼c higher, but there were indications of a small business at 8c. The trade appeared to be marking time pending Washington developments, while sellers were influenced by the generally firm commodity market tone. Producers are well sold up but consumers show no apparent need of supplies at the moment; buyers' and sellers' ideas are consequently somewhat apart. Edible was quoted at 8½¢; extra, 8¢@8¼¢, and special, 7½¢, on Wednesday.

STEARINE.—Interest small and routine; market steady. Oleo quoted at 9¼¢@9½¢.

OLEO OIL.—Trade was quiet, with the market steady. Extra was quoted 10¼¢@11¢; prime, 10¼¢@10½¢, and lower grades, 10¢@10½¢.

GREASE OIL.—Market was quiet but very steady on grease oil at recent advances. Quotations were: No. 1, 12¼¢; No. 2, 11½¢; extra, 12½¢; extra No. 1, 12¼¢; winter strained, 12¼¢; prime burning, 13½¢, while prime inedible was quoted at 13¢.

NEATSFOOT OIL.—Demands were fair and the market very steady. Extra was quoted at 12¼¢; No. 1, 12½¢; prime, 12¼¢; pure, 17¼¢, and cold test, 25¼¢.

GREASES.—Only moderate routine trading passed in greases during the past week at New York, but the market maintained a very steady undertone. Offerings were not pressing and soapers moved slowly pending new developments in Washington and in competing and allied products. Quotations were: Choice white, 8¢@8¼¢; yellow and house, 7½¢@7¾¢, and brown, 7c, about in line with last week's prices.

CHICAGO, AUGUST 7, 1941

TALLOW.—Offerings were tighter at the first of the week, and while 8c was bid for prime and 7¼¢ for special at Chicago and Cincinnati, offerings were light at ¼c higher. Very little change was evident on Tuesday, despite the rather weak action of the Board of Trade markets. Though scattered, offerings were apparently not as tightly held as on the previous day; larger producers were in fair shape on unsold stocks. A few tanks of special tallow sold at 7¼¢, Chicago and Cincinnati, and a bid of 8c, Chicago, was reported for prime, with 8¼¢ asked. Quotations on Thursday were: edible, 8½¢@8¾¢; fancy, 8¢@8¼¢; prime, 8¢@8¼¢; special, 7½¢, and No. 1, 7½¢@7¾¢.

STEARINE.—Market remained quiet this week, with prime quoted at 9c and yellow grease stearine 7½¢@7¾¢.

OLEO OIL.—A little stronger trend developed in this market. Extra was quoted 10¼¢@10½¢; prime, 10¢@10¼¢.

GREASE OIL.—Quotations this week were: No. 1, 11¼¢; No. 2, 11½¢; extra 11½¢; extra No. 1, 11¼¢; extra winter strained, 12c; special No. 1, 11½¢; prime burning, 12½¢; and prime inedible, 12¼¢. Acidless tallow oil, 11¼¢.

NEATSFOOT OIL.—Quotations this week were: Cold test, 25c; extra, 11¼¢; No. 1, 11½¢; prime, 12c and pure, 17c.

GREASES.—Grease market was rather slow at Chicago this week. Offerings were tighter on Monday, when a couple of tanks of white grease sold at 7½¢, Chicago. Consumers were bidding 7¼¢ for 15-37 yellow grease; a bid of 8c was declined for edible, with 8¼¢ intimated obtainable. On Tuesday, a couple of tanks of white grease sold at 7½¢, Chicago, and a couple of yellow at 7½¢. Thursday's quotations were: choice white, 7½¢@8c; A-white, 7¼¢; B-white, 7½¢; yellow, 7½¢@7¾¢, and brown, 7¢@7¼¢.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, August 7.)

Fair interest in by-products items this week; quotations remain mostly steady, with volume of trade small.

Blood

Blood selling sparingly; a little easier.

	Unit
Ammonia	
Unground	\$3.60@3.70

Digester Feed Tankage Materials

Digester tankage nominal.

Unground, 11 to 12% ammonia	\$ 4.75
Unground, 6 to 10% choice quality	5.00
Liquid stick	1.75@2.00

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$ 62.50
50% meat and bone scraps	60.00@62.50
Blood-meal	67.50
Special steam bone-meal	55.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$40.00@42.00
Steam, ground, 2 & 26	37.50@40.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.50 & 10c n.
Bone tankage, unground, per ton	30.00
Hoof meal	3.00

Dry Rendered Tankage

Cracklings moving in small volume; about steady.

	Per unit
Hard pressed and expeller unground	
up to 48% protein (low test)	\$ 1.02½
above 48% protein (high test)	.97½@1.00
Soft pressed pork, ac. grease and quality, ton	50.00@52.50
Soft pressed beef, ac. grease and quality, ton	47.50@50.00

Gelatin and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, plazes	22.00@25.00
Cattle jaws, skulls and knuckles	40.00
Hide trimmings	22.00@25.00
Pig skin scraps and trim, per lb	6¢@ 7c

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, unassorted	57.00
Junk bones	27.50@29.00

Animal Hair

Summer coll dried, per ton	\$32.50@35.00
Winter processed, black, lb	8 @ 9
Winter processed, gray, lb	7½ @ 8
Summer processed, gray, lb	3¼ @ 4
Cattle switches	4¼ @ 4½

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Selling Agent: THE ADLER COMPANY, CINCINNATI

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	3.50
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
August shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	3.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.75 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	38.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	9.50

Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.00

MARGARINE PRODUCTION

Margarine produced in June, 1941:

	June 1941, lbs.	June 1940, lbs.
Production of uncolored margarine.....	24,782,558	19,587,981
Production of colored margarine.....	300,116	282,108
Total production.....	25,082,674	19,870,089
Uncolored margarine with-drawn tax paid.....	25,541,764	19,495,627
Colored margarine with-drawn tax paid.....	41,046	21,838

Margarine production for the fiscal year ending June 30, 1941, as reported by the Collector of Internal Revenue, was: colored margarine produced, 4,480,607 lbs; uncolored margarine, 339,331,771 lbs.; total, 343,812,378 lbs.; total a year ago, 303,714,747 lbs.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	10½ @ 10½
White deodorized, in bbls., f.o.b. Chgo. 12 @ 12½	
Yellow, deodorized, in bbls., f.o.b. Chgo. 12 @ 12½	
Soap stock, 50% f.f.a., f.o.b. consuming points.....	2½
Soybean oil, f.o.b. mills, in tanks.....	9½ @ 9½
Corn oil, in tanks, f.o.b. mills.....	12 @ 12½
Coconut oil, sellers tanks, f.o.b. coast.....	6½ @ 6½
Refined coconut, bbls., f.o.b. Chicago.....	12½ @ 12½

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	16½
White animal fat.....	14
Water churned pastry.....	15½
Milk churned pastry.....	16½
Vegetable type.....	12

Cotton Oil Futures Quiet and Steady in Fair Trade

COTTONSEED oil futures were quiet but very steady in moderate mixed trade at New York this week. Commission house and trade house brokers, as well as professionals, were on both sides. Selling of December oil on the bulges, lack of strength in lard and the quietness of cash oil demand limited gains. On the other hand, inflationary talk, strength in other commodities, and poor cotton crop prospects operated against downturns.

Consumers appeared to be content to sit on the sidelines and work off stocks. However, refiners reported that fairly good deliveries were being made against old orders. As a result, cash oil was not under pressure and was relatively steady; refining interests quoted winter cotton oil in tanks in the Metropolitan area at 14¼c and in drums at 15¼c.

Price Administrator Leon Henderson testified at the House hearings on the price control bill that it was a difficult job to control prices of oils and fats.

There were unconfirmed reports that some crude passed in Texas at 10½c, presumably new crop oil; a few tanks sold in Texas on Tuesday at 10½c. Market for crude in the Southeast and Valley was purely nominal around 10½c.

COCONUT OIL.—The market was quiet but steady at New York with tanks offered at 7½c. The Pacific coast market was called 6½c for tanks, with bulk oil purchasable to better advantage.

CORN OIL.—The market was quiet and nominal at 12c.

PEANUT OIL.—The last business in crude passed at 11½c.

SOYBEAN OIL.—Demand for nearby oil was dull at New York and the market was called 9½ @ 9½c. New crop oil sold at 9 and 9½c, and was quoted later at 9 @ 9½c.

PALM OIL.—The last business passed

in Sumatra palm oil at 6½c, New York, and sellers were asking 7c.

OLIVE OIL FOOTS.—Trade was dull and the New York market purely nominal.

COTTONSEED OIL.—Valley crude was quoted Thursday at 10½ @ 11c nominal; Southeast, 10½ @ 11c nominal; Texas, 10½ @ 11c nominal at common points, and Dallas, 10½c.

Futures market transactions for the week at New York were:

FRIDAY, AUGUST 1, 1941

	Sales	Range— High Low	Closing— Bid Asked
August.....			11.05 nom
September.....	11	11.70 11.63	11.66 11.70
October.....	12	11.53 11.47	11.49 nom
November.....			11.49 nom
December.....	15	11.48 11.45	11.46 nom
January.....	16	11.48 11.43	11.48 trad
February.....			11.48 nom
March.....			11.48 11.60

Sales 57 contracts.

MONDAY, AUGUST 4, 1941

August.....			11.85 nom
September.....	6	12.00 11.85	11.85 11.90
October.....	10	11.75 11.65	11.65 sale
November.....			11.65 nom
December.....	41	11.73 11.60	11.69 nom
January.....	1		11.59 11.63
February.....			11.60 nom
March.....			11.61 11.71

Sales 67 contracts.

TUESDAY, AUGUST 5, 1941

August.....			11.80 nom
September.....	4	11.85 11.80	11.80 11.85
October.....	16	11.55 11.55	11.57 11.59
November.....			11.57 nom
December.....	17	11.55 11.50	11.51 11.54
January.....	8	11.53 11.51	11.53 11.55
February.....			11.53 nom
March.....			11.55 11.65

Sales 45 contracts.

WEDNESDAY, AUGUST 6, 1941

August.....			11.95 nom
September.....	12	11.94 11.82	11.93 11.95
October.....	12	11.71 11.62	11.71 sale
November.....			11.71 nom
December.....	63	11.67 11.53	11.67 sale
January.....	2	11.67 11.65	11.67 sale
February.....			11.69 nom
March.....	1	11.75 11.75	11.72 11.75

Sales 90 contracts.

THURSDAY, AUGUST 7, 1941

September.....	14	12.00 11.95	11.97 bid
October.....	35	11.80 11.70	11.76 nom
December.....	70	11.78 11.65	11.70 bid
January.....	4	11.75 11.75	11.71 bid
March.....	8	11.90 11.76	11.76 bid

(See page 36 for later markets.)

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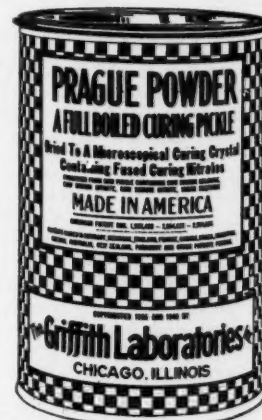
The National Provisioner—August 9, 1941

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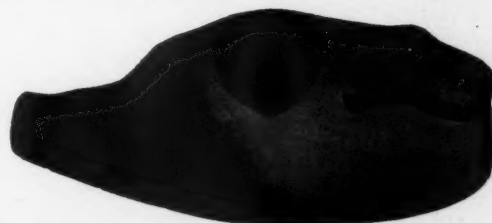


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HIDES AND SKINS

Packers sell Colorados ½c up at ceiling price of 15c—Other descriptions moving steady—Calfskins wanted at ceiling prices.

Chicago

PACKER HIDES.—The feature of the trading in the packer hide market this week was the re-establishment of Colorados at the full ceiling price of 15c for July take-off, or an advance of ½c over the price previously paid for June-July take-off. While reported sales amount to only 10,500 hides so far, further trading on a sizeable scale is admitted but no details as to quantities have been disclosed.

The fact that a good part of the movement this week consisted of butt branded and heavy Texas steers, together with Colorados, all at the full ceiling price of 15c, is an indication of strength in the market, since these heavy branded hides previously had been comparatively slow movers. A few bulls moved at steady prices of 12½c for native and 11½c for branded bulls. Some native steers are also reported moving at the ceiling price of 15c, but packers are slow to make offerings of cow descriptions and light hides of all kinds, being well sold up at most points.

Reported sales during the week in-

cluded 1,800 July native steers at 15c; 3,800 June-July butt branded steers at 15c; 2,100 July Colorados at 15c; 800 July light native cows at 15c; and 2,000 July branded cows at 15c. The Association sold 700 native steers at 15c; 700 extreme light native steers at 15c; and 700 branded steers, butts and Colorados, at 15c; while not confirmed, the Association is credited with further sales, including cow descriptions, equal to about the week's production.

Although no definite confirmation was obtainable, estimates of total sales for previous week in the Chicago market ran around 90,000 hides, with butt brands and Colorados accounting for nearly half of the total and practically all descriptions involved to some extent, so that packers probably moved the full equivalent of their week's production.

Withdrawals from Exchange warehouses during the month of July totalled 18,638 hides, as against 6,817 during June. Further withdrawals of 4,559 were made during the first five days of August, leaving Exchange stocks on August 5th at 251,803 hides, as compared with 268,110 same date a month earlier.

Final figures place June shoe production at 39,726,391 pairs, a decrease of 3.5 per cent from May, but an increase of 41.3 per cent over June, 1940; produc-

tion in the first six months of 1941 was 241,496,200 pairs, or 23 per cent over the same period in 1940.

OUTSIDE SMALL PACKER.—The market on outside small packer all-weight natives around 46-48 lb. ave. of reasonably good current take-off is quotable around 14½c, selected, with brands ½c less. Some heavy average hides of less desirable take-off are reported available at 14@14½c, while choice very light average stock is salable at 14½@15c, with a good inquiry for such hides.

PACIFIC COAST.—There has evidently been further trading recently in the Pacific Coast market at the established price of 13½c, flat, for July steers and cows, f.o.b. shipping points, for the market is reported to be fairly closely sold up at most points to the end of July.

FOREIGN WET SALTED HIDES.—The only trading in the South American market which has come to light so far this week is a sale of 2,500 Argentine frigorifico reject heavy steers, which sold at 85 pesos, equivalent to 13½c, c.i.f. New York, or an advance of ½c over the price paid two weeks earlier. The last reported sale of standard heavy steers was at 88 pesos or 13½c. There is a considerable quantity of previously sold hides still awaiting shipping space from that market.

COUNTRY HIDES.—Offerings of country hides are firmly held and trading is restricted by the inability of dealers to pick up all-weights at their



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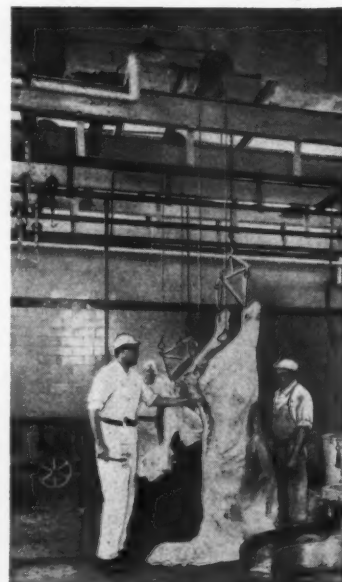
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FIELD, OHIO

August 9, 1941

ideas of value, while the accumulation is rather light at this season. Most buyers give 12c, flat, del'd Chgo., as their top paying limits for untrimmed all-weights around 47-48 lb. ave., but admit that it is difficult to find offerings that basis, and lighter average stock will bring ¼c more. Heavy steers and cows are slow around 10½@11c, while cows alone are salable around 11c, flat, trimmed. Buff weights are salable around 12½c, flat, trimmed, equal to 13½c, selected. Trimmed extremes are wanted at 13½c, flat, equal to 14½c selected, but sellers generally are inclined to ask at least ¼c more and some appear rather indifferent about moving their present holdings. Bulls are quoted 7¼@7½c, flat. Glues are quoted 9½@10c, flat. All-weight branded hides are held at 10½c, flat, trimmed.

CALFSKINS.—There has been no trading reported as yet in packer July calfskins. Full ceiling prices are obtainable, 27c for northern heavies and 23½c for lights, with demand far in excess of available offerings, and packers are slow to apportion their production among buyers, partly because of the recent hope that ceiling prices might be advanced. One packer is credited with booking July light calf to tanners.

No trading is being reported on Chicago city calfskins but collectors are moving skins quietly as available at full ceiling prices of 20½c for 8/10 lb. and 23c for 10/15 lb., and good quality outside cities are salable same basis.

Straight countries are quoted around 17½c, flat, trimmed. Chicago city light calf and deacons are quotable at \$1.43.

KIPSKINS.—Packers last sold May-June kips at ceiling price of 20c for all grades, northern and southern natives and over-weights, as well as brands. So far as known, nothing has been done on July production, but ceiling price is reported obtainable.

Production of Chgo. city kipskins is very light and ceiling price of 20c is reported obtainable for any offerings. Straight countries quoted 15½@16c, flat, trimmed.

Packers sold a total of about 8,500 July regular slunks early this week at \$1.15; hairless last sold at 65c.

HORSEHIDES.—Trade is light on horsehides; sellers have firm ideas of value but tanners do not appear to be reaching for offerings. City renderers, with manes and tails, are quotable \$6.50@6.60, selected, f.o.b. nearby shipping points, with buyers' ideas usually top at inside figure; ordinary trimmed renderers quoted \$6.20@6.35, del'd Chgo.; mixed city and country lots \$5.75@6.00, Chgo., according to quality.


SHEEPSKINS.—Dry pelts are nominal at 24@25c per lb., del'd Chgo. While the market on packer shearlings is generally quotable \$1.75 for No. 1's, \$1.30 for No. 2's, and 85c for No. 3's, production is rather light now and the smaller buyers are reported willing to pay 5c more; No. 1's are reported salable in a small way at \$1.80, and

couple part-car lots of No. 2's reported moving at \$1.35. A car of pickled skins sold this week at \$7.00 per doz., straight run of packer production, or 25c advance over previous sale; offerings at \$7.00 reported in another quarter. There has been trading in lamb pelts by one or two mid-western packers recently with no details disclosed but it was intimated price was better than \$2.20@2.25 per cwt. live weight basis with western spring lambs included. Other sources quote northern native lambs around \$2.00 top per cwt. live weight basis. Outside small packer lamb pelts are reported moving at \$1.50 to \$1.65 each, on a per piece basis, top for choice lots.

New York

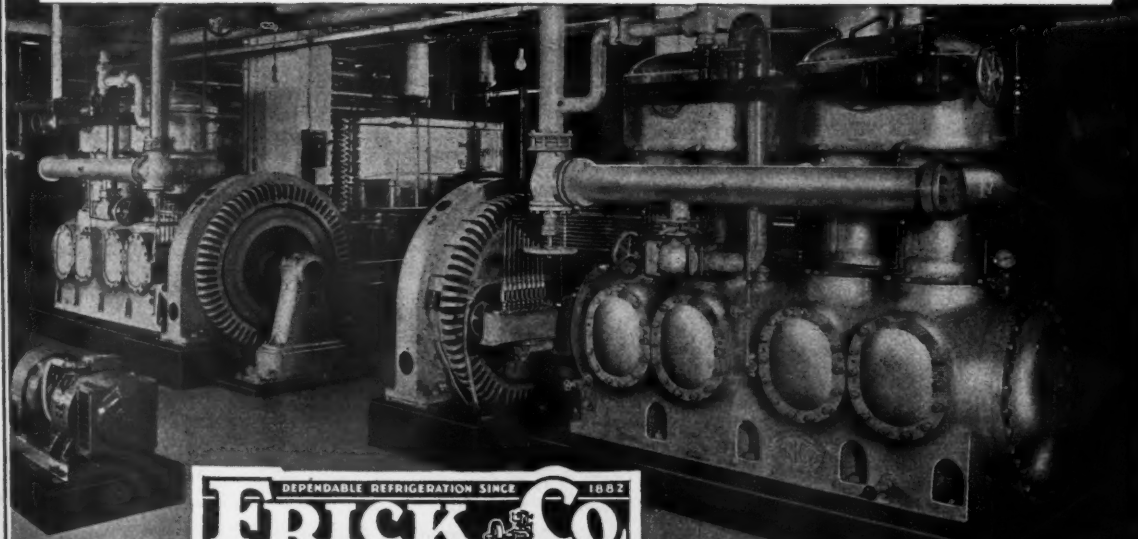
PACKER HIDES.—One packer early this week moved July butt branded steers at 15c; native steers are wanted at 15c, while Colorados are offered at the same figure. A Jersey City packer is sold to end of July, while there is a possibility of quiet trading elsewhere.

CALFSKINS.—Packers have sold their full production of calfskins recently at ceiling prices; buttermilks, on which ceiling prices were not set, brought 25@30c less. Collectors are thought to be moving skins quietly as accumulated at full ceiling prices, or 4-5's at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95 and 17 lb. up \$4.35. Packer 5-7's are quotable at \$1.80, 7-9's at \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20, 17 lb. up \$4.60.



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NEW YORK HIDE FUTURES

Closing Prices

Monday, Aug. 4.—Sept. 14.55; Dec. 14.45; Mar. 14.44 b; June 14.44 n; 7 lots; unchanged to 12 lower.

Tuesday, Aug. 5.—Sept. 14.52@14.53; Dec. 14.52@14.53; Mar. 14.46 b; June 14.46 n; 13 lots; 3 lower to 7 higher.

Wednesday, Aug. 6.—Sept. 14.55@14.57; Dec. 14.55@14.57; Mar. 14.53 n; June 14.58 n; 8 lots; 3@12 higher.

Thursday, Aug. 7.—Sept. 14.50@14.60; Dec. 14.52@14.65; Mar. 14.56@14.69; June 14.58 n; 4 lots; 5 lower to 3 higher.

Friday, Aug. 8.—Sept. 14.50@14.56; Dec. 14.54@14.59; Mar. 14.56@14.63; June 14.58n; 18 lots.

CHICAGO COTTON OIL

Closing Prices

Monday, Aug. 4.—Sept. 11.90 n; Oct. 11.65 b; Dec. 11.60 b; Jan. 11.65 ax; cash 12.00 n.

Tuesday, Aug. 5.—Sept. 11.80; Oct. 11.55; Dec. 11.50; Jan. 11.50; all n; cash 12.10 n.

Wednesday, Aug. 6.—Sept. 11.85; Oct. 11.65; Dec. 11.60; Jan. 11.57; all b; cash 12.10 n.

Thursday, Aug. 7.—Sept. 11.95; Oct. 11.72; Dec. 11.70; Jan. 11.72; all b, cash 12.30 n.

Friday, Aug. 8.—Sept. 12.07; Oct. 11.80; Dec. 11.80; Jan. 11.82; all n; cash 12.37n.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard closed steady after rallying from new lows, as local covering developed on cotton market upturn. Chicago hog market was active and 10c higher on lighter hogs; top was \$11.70, with average price, \$10.70. The provision market continued in a firm to strong position, strengthened by government purchases of pork and lard.

Cottonseed Oil

Valley and Southeast crude were quoted at 10% @11c nominal; Texas, common points, 10% @11c nominal; Dallas, 10% c nominal.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 12.03@12.15; Oct. 11.83@11.84; Dec. 11.82@11.80 sales; Jan. 11.81@11.80 sales; Mar. 11.83@11.85; 116 lots.

MEATS FOR SMOKING

Proper preparation of meats before they go into the smokehouse is necessary for best results. Standard practices are reviewed in "PORK PACKING," The National Provisioner's pork plant handbook.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended August 8, 1941:

PACKER HIDES

	Week ended Aug. 8	Prev. week	Cor. week, 1940
Hvy nat. str.	@15	@15	@10 1/4
Hvy. Tex. str.	@15	@15	@9 1/4
Hvy. butt brad'd	@15	@15	@9 1/4
strs.	@15	@15	@9 1/4
Hvy. Col. str.	@15	@14 1/4	@8 1/4
Ex-light Tex.	@15	@15	@10
strs.	@15	@15	@9 1/4
Brnd'd cows..	@15	@15	@10
Hvy. nat. cows.	@15	@15	@10 1/4
Lt. nat. cows.	@15	@15	@10 1/4
Nat. bulls....	@12 1/2	@12 1/2	@7 1/4
Brnd'd bulle..	@11 1/2	@11 1/2	@6 1/4
Calfskins	23 1/2	23 1/2	17 @23
Kips, nat....	@20	@20	@19
Kips, ov-wt....	@20	@20	@17 1/2
Kips, brnd'd..	@20	@20	@16
Slunks, reg....	@1.15	1.15 @1.25	@85
Slunks, hrls...	@65	@65	@45

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts..	14 1/4 @14 1/4	14 1/4 @14 1/4	9 @9 1/4
Branded	13 1/4 @14 1/4	13 1/4 @14 1/4	8 1/4 @9
Nat. bulls....	10 1/2 @11	10 1/2 @11	6 1/4 @7
Brnd'd bulle..	10 @10 1/4	10 @10 1/4	6 @6 1/4
Calfskins	20 1/2 @23	20 1/2 @23	14 @13
Kips	@20	@20	16 1/2 @17
Slunks, reg....	.95 @1.00n	.95 @1.00n	@75
Slunks, hrls..	@55n	@55n	@40

COUNTRY HIDES

Hvy. steers....	10 1/2 @11	10 1/2 @11	@6
Hvy. cows....	@11	@11	@6
Bulls	13 1/4 @13 1/4	13 1/4 @13 1/4	8 @8 1/4
Extremes	14 1/4 @14 1/4	14 1/4 @14 1/4	10 @10 1/4
Bulls	7 1/4 @7 1/4	7 1/4 @7 1/4	4 1/4 @4 1/4
Calfskins	@17 1/2	@17 1/2	12 @12 1/2
Kipskins	15 1/2 @16	15 1/2 @16	11 1/2 @12
Horsehides ...	5.75 @6.00	5.75 @6.00	4.25 @5.10

SHEEPSKINS

Pkr. shearlgs.	1.75 @1.80	@1.75	1.30 @1.35
Dry pelts....	24 @25	24 @24 1/2	18 @19



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THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago, Ill.

Meat and U. S. Defense

(Continued from page 12.)

we have to assume the major part of the burden of feeding Great Britain and other countries fighting aggression, then we may find our operating conditions much different from what they now are. But even if the task imposes restrictions on the supplying of various foods, it will be our duty, of course, to cooperate."

The meat packing industry will be equal to the challenge, stated Mr. Jones: "In these days of priorities, lack of some vital materials and transfer from non-defense to defense production, we are in an industry that has full facilities and has long been prepared to meet the defense needs of America. The meat packing industry has the organization and equipment to process and distribute efficiently all the livestock and dairy and poultry products that the farmer sends to market.

"Particularly in the situation we are now facing, it will be necessary for the meat packers to search out and eliminate any waste which may still exist. . . . Perhaps in the years to come we shall be forced to ship our beef after it has been boned out. This is already being done at the request of the army, and . . . results in a saving of 30 per cent in weight and 60 per cent in bulk. If the transportation problem of priorities becomes acute, this boning out of beef at the plant may be the solution."

Mr. Jones pointed out that expanding payrolls offer new opportunities in meat merchandising, and that the meat industry must meet its obligation of providing sufficient quantities of meat for both civilian and military requirements.

"On the whole," he said, "the outlook for the meat industry, if the situation is handled intelligently, is a good deal better than that for many other lines that, in their normal operations, are not a vital part of the defense program. It may well be, in fact, that we shall be able to carry on a large volume of business with but little disturbance. To do this without affecting the defense program adversely will require the intelligent cooperation of our entire industry, of agriculture, and of the government, particularly as transportation priorities and other artificial restrictions are imposed by the government."

ARGENTINE CANNED BEEF

Imports of Argentine canned beef into the United States in 1940, according to U. S. import statistics, amounted to 30 million lbs., a decrease of 14 per cent compared with 1939. Imports from Argentina in the first five months of 1941 amounted to 22 million lbs., and were 22 per cent larger than in the same period a year earlier. Although the proportion of Argentine canned beef shipped to the United States is small in comparison with total beef shipments from that country, Argentina leads as a supplier of foreign canned beef.

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in the new JOURDAN . . . at no extra cost! JOURDAN'S patented, circulating, percolating cooking action is your guarantee of exclusive results. You get a superior product, substantial savings in shrink, more economical operation and speedier production when you use the JOURDAN Cooker! Protect your sausage investment by switching now from the obsolete steam box or cooking vat to the modern JOURDAN PROCESS COOKER with full automatic control! Inquiries invited . . . write today!

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LIVESTOCK MARKETS *Weekly Review*

Packers Spend Much More For Livestock

PACKERS operating under federal inspection spent \$177 million for livestock during June, 1941, the largest outlay made for meat animals since June 1929. The total was 48 per cent above June, 1940, an increase of \$58 million, and was 40 per cent above the June five-year average. This amount represented an increase of \$111 million over June, 1932, when expenditures amounted to only \$66,089,000.

In spite of the increase in packer expenditures during June, they obtained only 2 per cent, or 37 million lbs., more raw material (total live weight of animals) than in June a year ago. Their outlay purchased 7 per cent fewer meat animals; total June slaughter was 6,021,000 head compared with 6,439,000 head in June, 1940.

Packers paid out 37 per cent more in dollars for 18 per cent more cattle in June than a year ago. Compared with June, 1940, 22 per cent more money was spent for 1 per cent more calves; 73 per cent more money was paid out for 14 per cent fewer hogs, and 16 per cent more money spent for the same number of sheep, as during June a year ago.

Average price of hogs for June was 97 per cent higher than in June, 1940, being \$9.69 compared with \$4.93 in June, 1940. Compared with last year, average cost of cattle was 14 per cent higher in June; cost of calves was up 19 per cent and the average sheep price was 11 per cent higher.

The average live weights for all meat animals were greater in June than a year earlier, showing the result of more intensive feeding. Average live weight of cattle was 24.92 lbs. above June, 1940; average live weight of steers was 34.76

lbs. above a year earlier; calves were 3.02 lbs. heavier; hogs, 6.28 lbs. heavier, and average weight of sheep and lambs was 3.35 lbs. heavier.

Total packer expenditures for meat animals during the first six months of 1941 were \$1,009,741,000 compared with \$756,216,000 during 1940, an increase of 34 per cent. This sum purchased 11,593,293,000 lbs. live weight of animals against 11,391,332,000 lbs. in 1940, a 2 per cent increase. During the six months packers obtained 821,000 fewer meat animals than in 1940, purchasing 39,732,000 head in 1941 and 40,553,000 head in 1940.

Livestock expenditures by packers during June, 1941, and 1940 were as follows:

	June, 1941	May, 1941	June, 1940
Cattle	\$76,956,000	\$78,453,000	\$56,124,000
Calves	8,286,000	9,243,000	6,773,000
Hogs	80,027,000	85,089,000	46,229,000
Sheep	11,557,000	13,064,000	9,965,000
Total	\$176,807,000	\$185,849,000	\$119,091,000

Total live weights of cattle, calves, hogs and sheep slaughtered under federal inspection during June, 1941, with comparisons:

	June, 1941	May, 1941	June, 1940
Cattle	833,765,000	870,732,000	691,179,000
Calves	82,499,000	90,194,000	80,629,000
Hogs	825,873,000	962,548,000	937,709,000
Sheep	113,307,000	135,235,000	108,669,000
Total	1,855,444,000	2,058,689,000	1,818,187,000

Total dressed weight of meat and lard produced under federal inspection during June, with comparisons:

	June, 1941	May, 1941	June, 1940
Beef	465,660,000	486,719,000	394,747,000
Veal	46,452,000	51,823,000	45,104,000
Pork and lard	623,078,000	723,277,000	694,535,000
Lamb and mutton	54,458,000	64,752,000	52,245,000
Total	1,189,647,000	1,326,571,000	1,176,631,000

Average dressed weights of cattle, calves, hogs and sheep were also greater in June than a year earlier. Average

dressed weight of animals purchased by inspected packers during June:

	June, 1941	May, 1941	June, 1940
Cattle	539.74	539.11	524.15
Calves	105.85	103.67	108.46
Hogs	187.32	180.27	179.14
Sheep	39.62	41.83	38.00

RECEIPTS AT 12 MARKETS

Receipts of salable cattle, calves, hogs and sheep at twelve public markets including Buffalo, Chicago, Cincinnati, Denver, Ft. Worth, Indianapolis, Kansas City, East St. Louis, Omaha, St. Joseph, St. Paul and Sioux City, during July:

	Salable Livestock		
	July, 1941	June, 1941	July, 1940
Cattle	721,504	697,512	724,390
Calves	147,893	145,857	177,263
Hogs	1,063,812	1,157,892	1,206,637
Sheep	670,743	654,281	878,008

During June and July of the summer season, receipts of cattle totaled 1,417,016 head, compared with 1,299,719 head a year ago. Receipts of hogs during ten months of the crop year (October through July) totaled 13,877,443 head, compared with 14,344,912 head a year earlier. Receipts of hogs from May through July of the summer season totaled 3,464,531 head, compared to 4,009,729 head last year.

ST. LOUIS HOGS IN JULY

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for July, 1941, with comparisons, reported by H. L. Sparks & Co., were:

	July 1941	July 1940
Total receipts	204,338	219,256
Average weight, lbs.	222	229
Top prices:		
Highest	\$11.80	\$7.00
Lowest	10.50	5.85
Average cost	11.07	6.17



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NEW YORK LIVESTOCK

Livestock prices at Jersey City, August 5, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

CATTLE:	
Steers, common.....	\$ 8.25
Cows, medium.....	7.50@8.25
Cows, cutter and common.....	6.25@7.00
Bulls, good.....	8.50@9.00
Bulls, medium.....	7.50@8.25
Bulls, cutter to common.....	7.00@7.25

CALVES:	
Vealers, good and choice.....	\$13.00@14.00
Vealers, common and medium.....	10.50@12.50
Vealers, culls.....	8.50@9.50

HOGS:	
Hogs, good and choice, 185-lb.....	\$11.90

LAMBS:	
Lambs, medium and good, 73-lb.....	\$ 11.50
Lambs, common and medium.....	9.00@10.00
Lambs common.....	8.50

Receipts of salable livestock at Jersey City public market for the week ended with August 2:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	1,576	1,668	329	4,043
Total, with directs.....	4,991	11,581	14,903	36,412

Previous week:	
Salable receipts.....	2,010 1,867 183 5,515
Total with directs.....	8,311 12,855 14,089 38,078

*Including hogs at 41st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., August 7, 1941.—At 19 concentration yards and 11 packing plants in Iowa and Minnesota hog prices worked lower in the first four days this week with liberal receipts and slow demand. Thursday's prices were as follows:

Hogs, good to choice:	
180-180 lb.....	\$ 9.80@10.85
180-240 lb.....	10.50@11.00
240-270 lb.....	10.30@10.85
270-300 lb.....	10.15@10.65
300-330 lb.....	10.00@10.45
330-360 lb.....	9.80@10.25

Sows:	
360 lbs. down.....	\$ 9.35@9.90
360-400 lb.....	9.15@9.65
400-500 lb.....	8.90@9.45

Receipts of hogs at Corn Belt markets for week ended Aug. 7, 1941, were as follows:

	This week	Last week
Friday, Aug. 1.....	21,000	22,600
Saturday, Aug. 2.....	17,700	15,500
Sunday, Aug. 3.....	20,800	20,800
Tuesday, Aug. 5.....	25,700	23,200
Wednesday, Aug. 6.....	25,600	22,000
Thursday, Aug. 7.....	20,600	22,400

RECEIPTS AT CHIEF CENTERS

Receipts for week ended August 2:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Aug. 2.....	198,000	289,000	239,000
Previous week.....	226,000	302,000	255,000
1940.....	164,000	318,000	225,000
1939.....	194,000	300,000	308,000
1938.....	210,000	271,000	341,000

At 11 markets:	
Week ended Aug. 2.....	Hogs 237,000
Previous week.....	249,000
1940.....	265,000
1939.....	248,000
1938.....	213,000

At 7 markets:	
Week ended Aug. 2.....	Cattle 143,000 Hogs 209,000 Sheep 168,000
Previous week.....	163,000 212,000 168,000
1940.....	110,000 224,000 138,000
1939.....	137,000 208,000 172,000
1938.....	144,000 169,000 175,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, August 7, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.....	\$ 9.75@10.50	\$ 9.85@10.50			
140-160 lbs.....	10.25@11.00	10.35@11.00	\$10.25@10.65	\$10.85@10.75	\$10.25@10.75
160-180 lbs.....	10.75@11.25	10.85@11.25	10.50@10.90	10.65@11.00	10.50@11.25
180-200 lbs.....	11.00@11.50	11.20@11.35	10.75@11.00	10.85@11.10	11.30@11.25
200-220 lbs.....	11.25@11.60	11.20@11.35	10.90@11.00	10.90@11.10	11.20@11.25
220-240 lbs.....	11.35@11.60	11.15@11.30	10.80@11.00	10.85@11.00	11.00@11.25
240-270 lbs.....	10.85@11.50	10.75@11.25	10.75@10.90	10.65@10.95	10.55@11.20
270-300 lbs.....	10.75@11.00	10.35@10.95	10.40@10.75	10.45@10.75	10.35@10.75
300-330 lbs.....	10.50@10.90	10.25@10.50	10.25@10.50	10.30@10.50	10.25@10.50
330-360 lbs.....	10.40@10.65	10.15@10.35	10.10@10.35	10.25@10.35	10.10@10.40

Medium:

160-220 lbs.....	10.50@11.25	10.35@11.10	10.10@10.75	10.45@11.00	10.25@11.10
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SOWS:

Good and choice:

270-300 lbs.....	10.25@10.50	10.10@10.25	9.75@10.00	9.65@9.90	9.90@10.00
300-330 lbs.....	10.10@10.35	10.10@10.25	9.75@9.90	9.65@9.90	9.90@10.00
330-360 lbs.....	10.00@10.20	9.85@10.15	9.60@9.85	9.50@9.85	9.75@10.00

Good:

360-400 lbs.....	9.70@10.10	9.75@10.00	9.40@9.75	9.40@9.70	9.50@9.85
400-450 lbs.....	9.45@9.85	9.55@9.85	9.25@9.50	9.25@9.60	9.35@9.75
450-500 lbs.....	9.10@9.60	9.40@9.65	9.10@9.35	9.10@9.40	9.25@9.55

Medium:

250-500 lbs.....	8.75@9.60	8.90@9.75	9.00@9.60	8.75@9.75	9.10@9.85
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PIGS (Slaughter):

Med. & good, 90-120 lbs.....	9.50@10.00	9.40@10.00			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.....	12.25@12.85	11.75@12.50	11.50@12.25	12.00@12.75	11.50@12.75
900-1100 lbs.....	12.00@12.85	11.75@12.50	11.50@12.25	11.75@12.75	11.50@12.75
1100-1300 lbs.....	11.75@12.75	11.75@12.50	11.25@12.40	11.25@12.50	11.00@12.50
1300-1500 lbs.....	11.75@12.50	11.50@12.25	11.00@12.00	11.00@12.00	11.00@12.25

STEERS, good:

750-900 lbs.....	11.50@12.25	11.00@11.75	10.75@11.50	10.75@12.00	10.50@11.50
900-1100 lbs.....	11.25@12.25	11.00@11.75	10.50@11.50	10.50@11.75	10.50@11.50
1100-1300 lbs.....	11.00@12.00	11.00@11.75	10.50@11.25	10.50@11.75	10.25@11.00
1300-1500 lbs.....	10.75@11.75	10.75@11.50	10.50@11.00	10.25@11.25	10.25@11.00

STEERS, medium:

750-1100 lbs.....	9.25@11.25	9.50@11.00	9.50@10.75	9.00@10.75	9.25@10.75
1100-1300 lbs.....	9.25@11.00	9.50@11.00	9.50@10.50	9.00@10.50	9.00@10.50

STEERS, common:

750-1100 lbs.....	7.50@9.25	8.00@9.50	8.00@9.50	7.25@9.00	8.00@9.25
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.....	11.75@12.75	11.75@12.50	11.25@12.00	11.75@12.50	11.25@12.50
Good, 500-700 lbs.....	10.50@11.75	10.50@11.75	10.25@11.25	10.50@11.75	10.50@11.25

HEIFERS:

Choice, 750-900 lbs.....	11.75@12.75	11.50@12.25	11.00@11.75	11.75@12.50	11.00@12.25
Good, 750-900 lbs.....	10.50@11.75	10.50@11.75	10.25@11.00	10.50@11.75	10.25@11.00
Medium, 500-900 lbs.....	8.50@10.80	9.25@10.75	9.00@10.25	8.25@10.50	8.75@10.25
Common, 500-900 lbs.....	7.00@8.50	7.50@9.25	7.00@9.00	7.00@8.25	7.50@8.75

COWS, all weights:

Good.....	8.25@9.25	7.75@8.50	8.00@8.50	7.75@8.50	8.00@9.00
Medium.....	7.25@8.25	7.25@7.75	7.50@8.00	7.00@7.75	7.00@8.00
Cutter and common.....	6.00@7.25	6.25@7.25	6.00@7.50	5.50@7.00	6.00@7.00
Canner.....	5.00@6.00	4.75@6.25	4.25@6.00	4.25@5.50	5.50@6.00

BULLS (Ylgs. Excl.), all weights:

Beef, good.....	8.50@9.00	8.00@8.25	8.25@8.65	8.00@8.25	8.50@9.00
Sausage, good.....	8.65@9.00	8.00@8.25	8.00@8.35	7.75@8.25	8.25@8.75
Sausage, medium.....	7.75@8.65	7.50@8.00	7.50@8.00	7.25@7.75	7.75@8.25
Sausage, cutter and com.....	7.25@7.75	6.50@7.50	7.00@7.50	6.00@7.25	7.00@7.75

VEALERS, all weights:

Good and choice.....	11.00@13.00	11.25@12.50	10.50@12.00	11.00@12.50	11.00@13.00
Common and medium.....	9.50@11.00	9.00@11.25	7.50@10.50	8.00@11.00	8.00@10.50
Cull.....	7.00@9.50	6.00@9.00	5.50@7.50	6.50@8.00	6.00@8.00

CALVES, 400 lbs. down:

Good and choice.....	9.50@10.50	8.75@11.00	9.50@11.00	8.50@10.25	9.00@10.50
Common and medium.....	7.50@9.00	7.25@8.75	7.50@9.50	7.00@8.50	7.50@9.00
Cull.....	6.50@7.50	5.75@7.25	5.50@7.50	6.00@7.00	6.00@7.50

Slaughter Lambs and Sheep:

SPRING LAMBS:

Choice (closely sorted).....	11.65 only				
Good and choice.....	11.00@11.50	10.75@11.25	10.90@11.25	10.75@11.00	10.75@11.25
Medium and good.....	9.75@10.75	9.50@10.50	9.75@10.75	9.75@10.50	9.50@10.50
Common.....	8.50@9.50	8.00@9.25	8.50@9.75	8.50@9.50	8.00@9.25

YLG. WETHERS (Shorn):

Good and choice.....	8.75@9.50	8.50@9.00	8.75@9.25	8.50@9.25	8.50@9.25
Medium.....	7.50@8.50	7.50@8.50	7.50@8.50	7.50@8.50	8.00@8.50

EWES (Shorn):

Good and choice.....	4.25@5.00	3.75@4.50	3.75@4.75	4.25@5.00	4.25@4.75
Common and medium.....	2.50@4.25	2.25@3.75	2.50@3.75	4.25@4.25	2.75@4.25

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchasers of livestock in Chicago by the principal packers for the first three days this week were 20,243 cattle, 2,398 calves, 29,893 hogs and 6,799 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Aug. 1:

	Cattle	Calves	Hogs	Sheep
Los Angeles.....	4,772	1,327	2,688	4,837
San Francisco.....	1,250	108	3,100	7,500
Portland.....	2,150	350	2,600	2,650

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 2, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 1,660 hogs; Swift & Company, 688 hogs; Wilson & Co., 5,796 hogs; Western Packing Co., Inc., 1,546 hogs; Agar Packing Co., 5,985 hogs; shippers, 6,187 hogs; others, 21,481 hogs.

Total: 30,115 cattle; 3,081 calves; 43,293 hogs; 8,540 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,711	558	3,309	3,624
Cudahy Pkg. Co.	1,694	407	1,724	1,539
Swift & Company	2,160	780	2,253	3,103
Wilson & Co.	2,343	799	1,997	3,295
Ind. Pkg. Co.	350	...
Meyer Kornblum
Others	8,606	107	2,040	1,675
Total	18,500	2,631	11,673	13,236

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,082	4,302	2,222	...
Cudahy Pkg. Co.	3,356	3,983	2,977	...
Swift & Company	3,392	2,510	2,474	...
Wilson & Co.	1,828	2,225	2,100	...
Others	...	6,612
Total	15,742	18,732

Total: 15,742 cattle and calves; 18,732 hogs; 9,773 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,080	1,824	6,491	9,552
Swift & Company	3,696	3,151	4,833	8,773
Hunter Pkg. Co.	1,399	87	7,513	1,091
Hell Pkg. Co.	1,652	...
Krey Pkg. Co.	2,133	...
Laclede Pkg. Co.	924	...
Shippers	6,592	1,669	16,301	4,065
Others	1,564	153	1,650	1,541
Total	16,831	6,884	42,968	25,052

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,204	401	6,860	6,995
Armour and Company	2,340	417	6,139	3,228
Others	1,123	44	1,490	...
Total	5,678	862	14,489	10,223

Not including 788 cattle bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,174	39	4,157	1,016
Armour and Company	3,166	38	4,138	1,182
Swift & Company	2,622	33	2,650	1,762
Shippers	3,406	11	4,497	4,484
Others	219	16	13	...
Total	13,587	137	15,458	9,344

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,237	1,223	2,034	1,391
Wilson & Co.	2,845	1,139	2,009	1,162
Others	206	29	1,141	...
Total	6,288	2,391	5,184	2,553

Not including 70 cattle and 1,067 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,824	608	3,720	2,181
Wichita D. B. Co.	14
Dunn-Ostertag	131	...	61	...
Fred W. Dold	152	...	471	...
Sundowner Pkg. Co.	19	...	189	...
Pioneer Cattle Co.	25
Excel Pkg. Co.	315
Others	3,202	...	387	485
Total	5,082	608	4,828	2,666

Not including 127 cattle, 523 calves, 1,538 hogs and 214 sheep bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,033	90	1,137	3,540
Swift & Company	1,328	201	1,516	5,464
Cudahy Pkg. Co.	896	45	1,308	2,507
Others	1,410	179	1,376	6,157
Total	4,666	521	5,337	17,668

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,242	1,504	2,580	3,566
Swift & Company	3,420	1,066	1,245	4,047
Blue Bonnet Pkg. Co.	246	75	1,112	2
City Pkg. Co.	212	1	603	...
Rosenthal Pkg. Co.	35	9	8	...
Total	7,155	2,655	5,530	7,615

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,577	1,482	8,727	5,396
Cudahy Pkg. Co.	1,063	1,242	...	1,040
Rifkin & Son	782	10
Swift & Company	4,123	2,175	14,339	9,462
Others	4,071	1,155	7,511	3,747
Total	12,616	6,064	30,577	19,645

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,686	1,166	11,795	3,006
Armour and Company	707	435	2,122	...
Hilgemeyer Bros.	8	...	900	...
Stump Bros.	2	...	304	...
Stark & Wetzel	132	35	400	...
Wabnitz and Deters	58	50	294	66
Maass Hartman Co.	27	18
Shippers	1,584	813	12,689	1,756
Others	1,065	186	158	1,247
Total	5,297	2,703	28,362	6,075

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	26	...	373
E. Kahn's Sons Co.	253	128	7,380	3,527
Lohrey Packing Co.	23	...	2,036	...
H. H. Meyer Pkg. Co.	104	179	...	64
J. & F. Schroth P. Co.	24	...	2,192	...
J. F. Stegner Co.	338	458	...	28
Shippers	203	...	1,556	3,539
Others	1,444	705	511	479
Total	2,896	1,406	18,963	8,005

Not including 774 cattle, 7 calves, 5,857 hogs and 660 sheep bought direct.

RECAPITULATION†

	CATTLE	Calves	Hogs	Sheep
Chicago	30,115	3,081	43,293	21,510
Kansas City	18,500	2,631	18,066	12,780
Omaha*	13,742	1,845	12,454	12,788
East St. Louis	16,331	17,066	10,654	...
St. Joseph	5,678	7,398	3,300	...
Sioux City	13,587	17,350	8,086	...
Oklahoma City	6,288	6,828	3,166	...
Wichita	5,082	5,451	1,695	...
Denver	4,666	4,544	3,401	...
St. Paul	4,071	14,766	9,528	...
Milwaukee	...	2,880	2,537	...
Indianapolis	5,297	5,871	4,406	...
Cincinnati	13,863	2,525	2,207	...
Ft. Worth	7,155	7,900	3,652	...
Total	147,012	166,964	105,990	...

HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	43,293	52,434	52,928	...
Kansas City	11,673	9,541	11,865	...
Omaha*	18,732	17,058	26,455	...
East St. Louis	42,968	44,191	43,355	...
St. Joseph	14,489	13,681	14,419	...
Sioux City	15,458	21,904	17,148	...
Oklahoma City	5,184	5,074	4,771	...
Wichita	4,828	4,519	4,553	...
Denver	5,337	4,980	5,111	...
St. Paul	30,577	19,437	23,715	...
Milwaukee	...	4,517	5,323	...
Indianapolis	28,362	30,306	32,277	...
Cincinnati	13,863	12,948	15,439	...
Ft. Worth	5,530	3,674	4,788	...
Total	240,194	244,984	262,147	...

SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	8,340	7,018	15,835	...
Kansas City	13,236	16,251	9,852	...
Omaha*	18,732	10,419	13,160	...
East St. Louis	25,052	25,377	13,906	...
St. Joseph	10,223	12,683	6,881	...
Sioux City	9,344	5,981	6,539	...
Oklahoma City	2,553	4,117	1,960	...
Wichita	2,666	4,559	3,048	...
Denver	17,668	17,194	22,497	...
St. Paul	19,645	7,418	10,513	...
Milwaukee	...	1,143	880	...
Indianapolis	6,075	5,570	5,203	...
Cincinnati	8,065	9,161	6,128	...
Ft. Worth	7,615	14,764	8,946	...
Total	149,154	141,635	119,448	...

*Cattle and calves. †Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., July 28	10,744	981	19,074	8,296
Tues., July 29	8,850	816	13,760	6,501
Wed., July 30	9,451	851	11,085	6,779
Thurs., July 31	3,159	732	12,770	4,677
Fri., Aug. 1	767	285	7,401	2,586
Sat., Aug. 2	100	400	2,200	3,566
*Total this week	31,142	3,057	60,339	34,847
Prev. week	42,388	4,839	66,096	43,373
Year ago	23,286	3,854	72,790	24,593
Two years ago	32,917	5,557	66,514	38,962

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., July 28	1,701	39	2,194	16
Tues., July 29	1,325	105	3,683	531
Wed., July 30	2,378	80	878	194
Thurs., July 31	904	16	1,059	61
Fri., Aug. 1	200	...	1,000	190
Sat., Aug. 2	500
Total this week	6,508	190	5,994	1,812
Previous week	7,083	225	10,000	954
Year ago	7,963	270	7,608	2,194
Two years ago	9,642	715	7,161	2,590

*Including 741 cattle, 593 calves, 15,154 hogs and 23,959 sheep direct to packers.

†All receipts include directs.

†AUGUST AND YEAR RECEIPTS

	August	Year
Cattle	867	4,071
Calves	685	1,247
Hogs	9,001	28,163
Sheep	6,095	10,044

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Aug. 2	\$11.50	\$10.85	\$4.00	\$10.40
Previous week	10.60	10.85	4.25	11.25
1940	9.60	5.80	2.75	8.20
1939	9.15	5.60	3.00	8.40
1938	10.55	8.15	3.00	8.70
1937	13.90	12.20	4.60	11.10
1936	8.00	9.85	2.75	10.20

Av. 1936-40 \$10.25 \$8.90 \$3.20 \$9.35

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended Aug. 2	24,634	51,345	33,085
Previous week	35,172	57,272	39,594
1940	15,501	64,880	18,711
1939	23,461	59,808	35,355
1938	25,147	57,069	45,399
1937	28,551	55,080	48,613

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt., lbs.	Prices—Top Av.
*Week ended Aug. 2	60,300	280	\$11.70
Previous week	66,096	283	11.90
1940	65,182	267	6.85
1939	66,514	281	6.85
1938	64,882	284	10.00
1937	39,694	276	13.75
1936	80,161	269	11.25

Av. 1936-40 \$6.30 275 \$9.70 \$9.39

*Receipts and average weight for week ending Aug. 2, 1941, estimated.

CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending August 1:

Week ending Aug. 1	59,215
Previous week	66,471
Year ago	52,782
Two years ago	74,394

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, August 7:

	Week ended Aug
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OCK

Union Stock
yards.

Hogs	Sheep
1,074	8,294
7,700	8,301
1,085	9,770
7,770	2,586
4,401	2,586
2,200	3,590

3,339	34,247
9,098	43,378
7,790	24,859
5,514	38,063

Hogs	Sheep
2,194	16
863	581
878	104
1,059	61
1,000	109
...	500

5,994	1,812
9,009	954
7,008	2,194
7,181	2,990
15,154	hogs

PTS

—Year—

1941	1940
525	1,074,737
975	155,635
888	3,152,954
220	1,821,186

LIVESTOCK

Sheep	Lambs
\$4.00	\$10.40
4.25	11.25
2.75	8.25
3.00	8.70
3.00	8.00
4.60	11.10
2.75	10.25

\$3.20 \$ 9.35

CKERS

Hogs	Sheep
345	33,005
272	39,594
680	18,711
808	35,555
060	45,890
080	43,613

ND PRICES

Top	Av.
\$11.70	\$10.65
11.90	10.85
6.65	5.90
6.85	5.60
10.00	8.15
13.75	12.50
11.25	9.85

\$9.70 \$8.30

week ending

TERS

Federal inspec-

...	59,215
...	66,471
...	52,782
...	74,304

ASES

Chicago packers	Aug. 7	Prev. week
ended	7	57,226
...	157	6,307
...	292	43,583

CEIPTS

reported by

Service, at
plants located
in, Thom-
pkins, Ala.;
for the week

Calves	Hogs
182	3,206
300	3,650
298	2,190

August 9, 1941

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended August 2, 1941:

	Week ended Aug. 2	Prev. week	Cor. week, 1940
CATTLE			
Chicago ¹	24,069	29,141	15,714
Kansas City	21,140	21,909	14,860
Omaha ²	16,289	20,210	11,476
East St. Louis	10,858	11,270	11,123
St. Joseph	6,813	6,705	3,962
Sioux City	9,502	11,222	5,294
Wichita ³	6,940	6,830	2,580
Fort Worth ⁴	9,810	9,703	6,288
Philadelphia	1,900	2,074	1,307
Indianapolis	1,901	2,253	956
New York & Jersey City	7,119	9,095	6,006
Oklahoma City ⁵	8,749	9,375	5,385
Cincinnati	3,158	3,202	2,515
Denver	4,552	3,926	3,726
St. Paul	12,217	14,748	6,996
Milwaukee	...	2,824	2,461
Total	144,817	164,487	100,700

*Cattle and calves. †Not including directs.

	HOGS
Chicago	59,215
Kansas City	26,603
Omaha	22,956
East St. Louis	43,212
St. Joseph	13,074
Sioux City	17,092
Wichita	6,366
Fort Worth	5,530
Philadelphia	12,343
Indianapolis	12,255
New York & Jersey City	22,642
Oklahoma City	6,281
Cincinnati	8,104
Denver	5,228
St. Paul	23,066
Milwaukee	...
Total	283,937

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP
Chicago ¹	7,271
Kansas City	13,236
Omaha	20,207
East St. Louis	18,066
St. Joseph	10,223
Sioux City	5,377
Wichita	2,880
Fort Worth	7,035
Philadelphia	4,447
Indianapolis	3,068
New York & Jersey City	42,948
Oklahoma City	2,553
Cincinnati	5,186
Denver	6,012
St. Paul	15,898
Milwaukee	...
Total	163,887

†Not including directs.

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during June, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Service, as follows:

	June, 1941	May, 1941	June, 1940
	Per- cent	Per- cent	Per- cent
Cattle—			
Stockyards	75.04	76.58	73.38
Other	24.96	23.42	26.62
Calves—			
Stockyards	59.04	59.95	59.83
Other	40.96	40.05	40.17
Hogs—			
Stockyards	46.28	47.92	47.81
Other	53.72	52.08	52.19
Sheep and Lambs—			
Stockyards	67.33	62.66	68.58
Other	32.62	37.34	31.42

TROUBLE WITH SOFT LARD

Some packers have trouble in hot weather with soft lard. "PORK PACKING," The National Provisioner's pork plant book, tells how to avoid this difficulty. Write for information.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

	WESTERN DRESSED MEATS		
	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending August 2, 1941	10,376	3,091	3,261
Week previous	10,038	2,618	3,364
Same week year ago	9,608	2,288	2,346
COWS, carcass			
Week ending August 2, 1941	526	891	2,537
Week previous	591	1,142	2,133
Same week year ago	1,061	920	2,128
BULLS, carcass			
Week ending August 2, 1941	497	983	144
Week previous	444	1,030	114
Same week year ago	423	815	53
VEAL, carcass			
Week ending August 2, 1941	12,717	1,000	465
Week previous	8,690	831	561
Same week year ago	12,491	1,207	982
LAMB, carcass			
Week ending August 2, 1941	49,798	13,527	16,751
Week previous	42,404	14,551	20,079
Same week year ago	35,870	11,171	15,084
MUTTON, carcass			
Week ending August 2, 1941	955	70	666
Week previous	1,371	62	423
Same week year ago	1,529	141	651
PORK cuts, lbs.			
Week ending August 2, 1941	1,876,018	308,602	131,549
Week previous	1,965,930	299,140	311,523
Same week year ago	1,345,274	237,159	230,508
BEEF cuts, lbs.			
Week ending August 2, 1941	357,104
Week previous	307,076
Same week year ago	200,056

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending August 2, 1941	7,119	1,900	...
Week previous	9,095	2,074	...
Same week year ago	6,006	1,307	...
CALVES, head			
Week ending August 2, 1941	12,479	2,657	...
Week previous	13,875	2,958	...
Same week year ago	14,564	2,826	...
HOGS, head			
Week ending August 2, 1941	22,642	12,343	...
Week previous	25,580	14,580	...
Same week year ago	27,230	12,446	...
SHEEP, head			
Week ending August 2, 1941	42,948	4,447	...
Week previous	54,372	3,515	...
Same week year ago	45,867	2,672	...

Country dressed product at New York totaled 2,205 veal, no hogs and 15 lambs. Previous week, 2,241 veal, no hogs and 29 lambs, in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ending August 1, dropped to 436,275 head, from 441,019 the previous week, the second smallest total since September 1939, the smallest being exactly a year ago, when total kill was 432,869 head. Cattle and sheep slaughter were both above a year earlier.

Number of animals processed in 27 centers for week ended August 1:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	7,108	12,414	21,050	42,574
Phila. & Balt...	2,176	1,518	20,050	3,393
Ohio-Indiana Group ²	7,821	4,510	32,550	11,814
Chicago ³	30,725	4,890	59,215	52,538
St. Louis Area ⁴	12,982	11,153	43,212	25,148
Kansas City	18,208	4,981	26,603	18,439
Southwest Group ⁵	21,389	7,407	25,135	26,894
Omaha	16,850	1,734	22,956	25,942
Sioux City	10,578	105	17,092	4,903
St. Paul-Wisc.	20,292	14,309	58,222	16,975
Interior Iowa & So. Minn. ⁷	14,980	4,098	110,190	34,790
Total	163,109	67,119	486,275	263,418
Total prev. week	170,936	69,147	441,019	291,473
Total last year	106,628	69,020	432,869	216,992

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

	STEERS	VEAL CALVES
	Week ended July 31	Last week
Toronto	\$ 9.25	\$ 9.35
Montreal	9.25	9.50
Winnipeg	9.25	9.50
Calgary	8.75	9.00
Edmonton	9.00	8.75
Prince Albert	8.25	8.75
Moose Jaw	8.25	8.00
Saskatoon	8.90	8.75
Regina	8.50	9.00
Vancouver	9.00	8.50

	STEERS	VEAL CALVES
	Week ended July 31	Last week
Toronto	\$12.75	\$12.75
Montreal	11.50	11.50
Winnipeg	10.00	10.00
Calgary	9.00	9.50
Edmonton	8.50	8.50
Prince Albert	8.50	8.75
Moose Jaw	8.50	8.50
Saskatoon	9.25	9.00
Regina	9.00	9.50
Vancouver	10.00	7.50

HOG CARCASSES*			
Toronto	\$15.00	\$14.90	\$11.00
Montreal	15.50	15.50	11.75
Winnipeg	14.15	14.15	10.00
Calgary	13.35	13.50	10.00
Edmonton	13.40	13.40	9.45
Prince Albert	13.85	13.85	9.85
Moose Jaw	13.80	13.80	...
Saskatoon	13.75	13.75	9.75
Regina	13.70	13.70	...
Vancouver	14.40	14.40	...

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.

GOOD LAMBS			
Toronto	\$13.75	\$14.00	\$10.50
Montreal	12.50	13.50	10.50
Winnipeg	11.75	12.75	8.00
Calgary	11.40	11.50	8.85
Edmonton	11.00	11.00	8.25
Prince Albert	11.25	10.50	7.50
Moose Jaw	11.00	10.50	8.00
Saskatoon	10.50	9.25	7.50
Regina	10.35	10.00	7.25
Vancouver	12.50	12.50	10.00

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Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.00. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Position Wanted

IF YOUR PRODUCTION PLANT production cost, or sales department needs a general check up. Responsible packing house operator now available. Write or wire W-338, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

OFFICE MANAGER, AUDITOR, COST ACCOUNTANT with 20 years' experience manufacturing and meat packing industry. Capable, assuming complete charge office. Immediately available. Reply W-346, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE MAKER FOREMAN, lifetime practical experience manufacturing all kinds of sausages etc. Like to change position. W-347, THE NATIONAL PROVISIONER, 407 So. Dearborn Street, Chicago, Ill.

SAUSAGE FOREMAN 25 years' experience, can handle killing floor, cutting and curing, stitch or artery pumping. Guarantee results. Production now 40,000 lbs. per week. Now employed, desires change. South preferred. W-353, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment for Sale

INSPECT AT OUR SHOPS, 335 Doremus Avenue, Newark, N. J., our large stock of equipment, such as Meat Grinders, Stuffers, Kettles, Filter Presses, Lard Rolls, Tankage Dryers, Ice Breakers and Crushers, Mixers, Crushers and Pulverizers, pumps, etc. Send us your inquiries, we desire to serve you. What have you for sale? We buy from a single item to a complete plant. CONSOLIDATED PRODUCTS CO., INC., 14-19 Park Row, New York City, N. Y.

For Sale

Used Sausage Room and Slaughtering Equipment at lower prices.
Chas. Abrams 68 N. 2nd Street
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Your Surplus Equipment Wanted

Business Opportunities

FOR SALE—Well located small plant in western territory. Annual sales \$500,000. Only one serving trade area of 100,000. Well organized business. capacity operation chance for expansion. \$60,000 to \$70,000 needed for down payment and working capital, present owner will assist in getting started. W-315, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Small Packing Plant

Located in heart of T.V.A. area. Rapidly growing section, excellent market, abundance of livestock. Outstanding opportunity for man who knows the business. CAN BE BOUGHT CHEAP. W-341, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE—Wholesale and Retail Meat Market in one of the best pay-roll towns in Montana. Well equipped sausage room. Also well equipped slaughter house with 30 acres of pasture. All livestock can be bought from local ranchers. Will sell cheap, because of other interests. Box 608, Livingston, Montana.

SMALL PACKING PLANT FOR SALE, in large producing center near large Auction sale. Suitable for two young business men with limited capital, who wish to build up business as profits grow. W-350, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

JOBS

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Men Wanted

FOREMAN WHO HAS EXPERIENCE in canning and is willing to work on chopper wanted. Location is near Chicago, so prefer man from this vicinity. W-344, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOREMAN for Bouillon Cube Factory by Chicago Concern. Must be experienced. Give qualifications, salary expected. W-345, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALES MANAGER for small packing plant in Southeast. Give complete history of employment, training, experience and references in first letter. Only men of proven sales ability need apply. W-348, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WELL ESTABLISHED CASING SALESMAN wanted to cover midwestern territory: Minnesota, Illinois, Wisconsin and Missouri. Good Opportunity for right man. W-349, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED FIRST CLASS CANNED MEAT AND SAUSAGE MAN. W-351, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

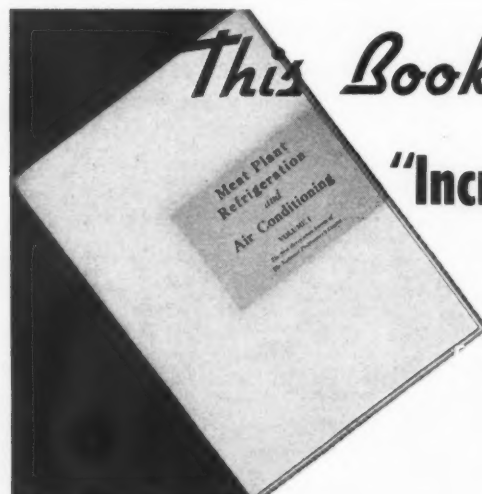
ALL AROUND MAN for small well established packing house. Would like to give half interest if he is the right man. W-352, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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THE NATIONAL PROVISIONER, INC.
407 So. Dearborn Street
Chicago, Illinois

Please send me postpaid copies of Volume 1
"Meat Plant Refrigeration and Air Conditioning" at \$1.50
per copy. I enclose \$

Name

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Page 42

"Meat Plant Refrigeration and Air Conditioning" is THE NATIONAL PROVISIONER'S answer to a definite demand. The author of the articles and the man who revised the first thirty-seven lessons in the course is a meat plant engineer—an expert in packing house refrigerating problems. The articles in this new volume appear in lesson form and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

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The National Provisioner—August 9, 1940

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PRODUCERS, IMPORTERS AND EXPORTERS OF

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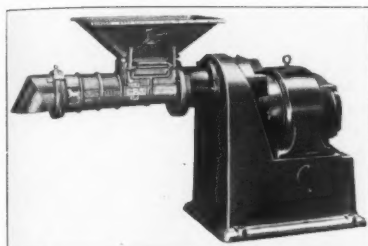


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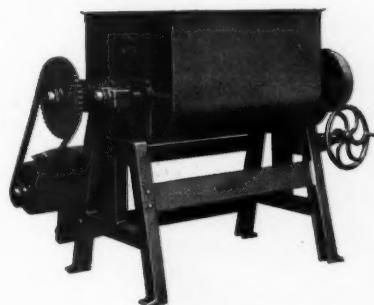


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Grinds meat as fast as
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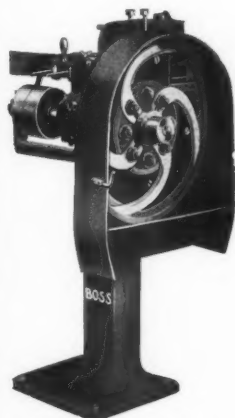
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to increase your
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Economical to
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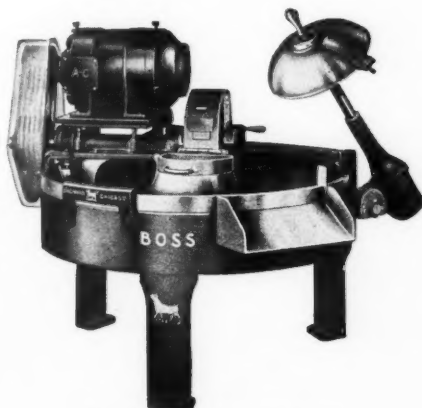
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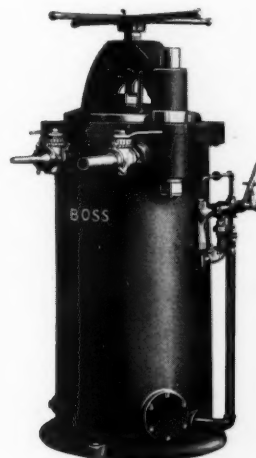


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They meet every requirement for



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